

HUBBARD & BELL

CAFE • BAR • GRILL

SMALL PLATES

RADISHES (vg) 5
cashew green goddess dip

ARANCINI (v) 5
broccoli & scamorza

CALAMARI FRITTI 6
aioli

MEATBALLS 6
pomodoro, basil

APPETIZERS

PRAWN COCKTAIL 7
Marie Rose

BONE MARROW 8
sourdough

CRAB CAKE 9
herb salad

BEEF TARTARE 11/16
potato crisps

BURGERS & SANDWICHES

all served with a choice of fries or salad

PATTY MELT 11
beef, onions, swiss cheese, rye

BUTTERMILK CHICKEN 14
chipotle mayonnaise, baby gem

CHEESEBURGER 14
raclette cheese, gherkin, brioche

LAMB 14
feta, tomato, onion

GRILL/SMOKE

SEAFOOD

OCTOPUS 15
salsa verde, baby potatoes

SALMON 16
horseradish cream fraiche

SEA BREAM 16
caponata, basil cress

TIGER PRAWNS 18
sweet corn puree, 'nduja

MEAT

All steaks served with fries or salad and
choice of sauce: bearnaise, green peppercorn, roquefort

ENTRECOTE 8OZ 14

FLAT IRON CHICKEN 15
garlic jus, oregano

BBQ PORK SPARE RIBS 16
red cabbage slaw

BAVETTE 8OZ 16

RIBEYE 12OZ 26

VEGETABLES

EGGPLANT (vg) 8
quinoa, tomato, pine nuts

BROCCOLI (v) 9
red peppers, hazelnuts

SWEET POTATO (v) 9
wild rice, poached egg

SALADS & PASTA

BIBB (vg) 7/11
avocado, mustard

GREEK (v) 8/12
feta, tomato, cucumber, kalamata olives

CHOPPED SALAD 9/13
grilled chicken, beets, tomatoes, cheddar,
smoked bacon, avocado, balsamic

KALE CHICKEN CAESAR 9/13
crouton, egg

GNOCCHI (v) 10/14
ricotta, girolles

CLAM LINGUINE 12/16
white wine, chili, parsley

SIDES

FRENCH FRIES (v) 4
dijonnaise

GRILLED MUSHROOMS (v) 4
garlic

MIXED GREEN SALAD (v) 4
tomato, cucumber

MAC & CHEESE 4
scamorza

CREAMED SPINACH (v) 5
nutmeg

TRUFFLE FRIES 7
parmesan, parsley

SOUP & SANDWICH COMBO

£10

Monday to Friday, 12pm-4pm

Please ask your server

v vegetarian vg vegan

Follow us on Instagram [@HubbardandBell](#)

Please advise your server if you have any allergies, or require information on the ingredients used in our dishes. All prices are inclusive of VAT. There is a discretionary 12.5% service charge added to the bill. Please note some areas become a laptop free space after 6pm

COCKTAILS

HOUSE TONICS 10.5

SOHO MULE

Finlandia, lime, house-made ginger syrup, soda

PICANTE DE LA CASA

Patron Reposado, chilli, coriander, lime, agave

EASTERN STANDARD

Grey Goose/Bombay Sapphire, lime, cucumber, mint

SOHO NEGRONI

Bombay Sapphire, Suze, Martini Bianco

SUMMER SIPS 10.5

GINGER & APRICOT COLADA

Belsazar White, Remy Martin VSOP, Grand Marnier, Creme d'Abriocot, honey, ginger, pineapple, coconut

HONEYDEW DAIQUIRI

Bacardi Carta Blanca, plum liqueur, melon, mint, lime, bitters

HOXTON SPRING

Bombay Sapphire, Strega & Prosecco foam, rhubarb and fennel syrup, lime

CUSQUITA

Pisco, Campari, lime, watermelon, elderflower, cucumber, egg white

SODAS 8

MEDITERRANEAN

Bombay Sapphire, Fernet Branca, orange & fennel soda

BLACKBERRY & GINGER

Campari, blackberry & ginger soda

GUAVA & ROSE

Finlandia, Aperol, guava & rose soda

STRAWBERRY & BASIL

Hendricks, strawberry & basil soda

* non-alcoholic versions available

LIQUORS 11

FINAL LETTER

Star of Bombay, St. Germain elderflower liqueur, Chartreuse verte, lime

THE CUBAN JOB

Bacardi Ocho, Amaro Montenegro, Gavi di Gavi "Contessa", Angostura bitters, coffee

SLOE DAY DREAMING

Finlandia, Sipsmith sloe gin, crème d'abricot, lime

MOE BABY BLUES

Few Barrel Aged, Vida Mezcal, Fernet Branca, Aperol, Martini Rosso

SPRITZES 10

REGAL ROSE

Star of Bombay, Regal Rose Rosso, rose liqueur, tonic

HARD CITRUS

Cointreau, Kamm & Sons, grapefruit, lemon, bitters, tonic

BITTERSWEET SYMPHONY

Belsazar Rosé, Amer Picon, bitter lemon, rosemary

PEACH & PROSECCO

Martini Bianco, crème de pêche, bitters, Prosecco, soda

WHITE

	175ML	500ML	BTL
COLOMBARD, Griffin Ridge, Languedoc, France 16	5.5	14	19
MARSANNE / VERMENTINO, Joie Vigne, France 16			22
CHENIN BLANC, Riebeek, Swartland, South Africa 16			24
SAUVIGNON BLANC, La Prade, Languedoc, France 16			26
GAMBELLARA CLASSICO, Veneto, Italy 15			28
CHARDONNAY, Les Templiers, Languedoc, France 16			29
PINOT GRIGIO 'DOLOMITI', Terre del Noce, Italy 16	7	20	29
PINOT BIANCO, Quercus, Goriska Brda, Slovenia 16			30
GRILLO, Feudo Arancio, Sicily 16			31
PICPOUL DE PINET, Beauvignac, Languedoc, France 16	8	22	32
TORRONTES RIESLING, Amalaya, Salta, Argentina 16			34
SAUVIGNON BLANC, Lanark Lane, Marlborough, NZ 16	8.5	24	35
VIOGNIER, Delas, Rhone Valley, France 15			36
GAVI DI GAVI 'LA CONTESSA', Broglia, Piemonte, Italy 16	9	25	37
CHARDONNAY, Cycles Gladiator, California, USA 14			38
GRUNER, Veltliner Lois, Loimer, Kamptal, Austria 16			38
MACON-VILLAGES, Domaine Perraud, Burgundy, France 14			39
PETIT CHABLIS, Domaine Hamelin, Burgundy, France 15			41
ALBARINO, Martin Codax, Rias Baixas, Spain 15			44
SANCERRE, Domaine Sautereau, Loire, France 16			54
ST AUBIN 1ER CRU Gilles Bouton, Burgundy, France 15			65
CHASSAGNE MONTRACHET 'Encegnieres', Colin, France 13			80

RED

	175ML	500ML	BTL
GRENACHE, Griffin Ridge, Languedoc, France 15	5.5	14	19
CABERNET MERLOT, Siete Soles, Chile 16			22
TEMPRANILLO BARRICA 3, Candidato, La Mancha, Spain 15			24
PRIMITIVO, Visconti, Puglia, Italy 16			25
SYRAH, Passo del Tempio, Sicily 16			26
MERLOT, La Prade, Languedoc, France 15			27
NERO D'AVOLA, Feudo Arancio, Sicily 15			28
PINOT NOIR, Le Versant, Languedoc, France 15			29
NEGROAMARO RISERVA, Salice Salentino, Puglia, Italy 14	7	20	29
TOURIGA NACIONAL, Opta Tinto, Dao, Portugal 14			29
CORBIERES, Chateau Serres St Lucie, Roussillon, France 16			30
CHIANTI, Da Vinci, Tuscany, Italy 15			31
MONTEPULCIANO D'ABRUZZO, Barrique, Itynera, Italy 15	8	22	33
MALBEC RESERVE, San Felipe, Mendoza, Argentina 15	8.5	24	35
PINOT NOIR, Cycles Gladiator, California, USA 13	9	25	37
RIOJA CRIANZA, Conde de Valdemar, Spain 12			40
MONTAGNE ST EMILION, Vieux Château Negrit, France 14			42
SHIRAZ, Dandelion 'Lionheart of the Barossa', South Australia 15			45
CHATEAU PERRON, Lalande de Pomerol, France 11			65
CHATEAUNEUF-DU-PAPE, Beurenard, Rhone, France 12			78
CHATEAU BATAILLEY, Pauillac, Grand Cru Classe, France 11			95
TIGNANELLO, Bolgheri, Tuscany, Italy 14			110

ROSE

GRENACHE, Griffin Ridge, Languedoc, France 16	5.5	14	19	COTES DE PROVENCE, St Roch Les Vignes, France 16	8.5	24	35
PINOT GRIGIO, Ponte Pietra, Veneto, Italy 16	6	16	28	LADY A, Provence IGP, France 16	10	28	40

SPARKLING

	125ML	BTL	BTL
PROSECCO Treviso DOC, Luna Argenta, Brut NV	7.5	36	86
COLLET, Brut NV	10	50	98
COLLET Rosé, Brut NV		58	98
VEUVE CLICQUOT Yellow Label, Brut NV			86
RUINART Blanc de Blancs, Brut NV			98
RUINART Rosé, Brut NV			98

DRAFT BEER

AMSTEL	4.5
HEINEKEN	4.8
CAMDEN PALE ALE	5.2
GUINNESS	5.2
FOURPURE SHAPE SHIFTER IPA	5.5
BROOKLYN LAGER	5.6

BOTTLED BEER

BREWDOG NANNY STATE (0.5% ABV)	4.3
ASPALL'S CYDER	4.5
PERONI	4.6
PARTIZAN PALE ALE	4.8
CAMDEN GENTLEMAN'S WIT	4.8
WORK IPA	4.8

NON ALCOHOLIC

HOUSE PRESS	4.5 / 7.5
FRESH JUICES	3.5
JAX COCO	4
SANDOWS COLD BREW	4
JARR KOMBUCHA TEA ORIGINAL / GINGER / PASSIONFRUIT	4.5