

# HUBBARD & BELL

CAFE • BAR • GRILL

## BRUNCH

### FRUITS & GRAINS

**CHIA PUDDING** vg 6  
kiwi, blueberry, granola

**COCONUT YOGHURT** vg gf 7  
granola, banana, raspberry

**FRUIT PLATE** vg gf 7

### APPETIZERS

**PRAWN COCKTAIL** 7  
Marie Rose

**CRAB CAKE** 9  
herb salad

**BEEF TARTARE** 11/16  
potato crisps

### SALADS & PASTA

**BIBB** vg 7/11  
avocado, mustard

**GREEK** v 8/12  
feta, tomato, cucumber, kalamata olives

**KALE CHICKEN CAESAR** 9/13  
crouton, egg

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

**GNOCCHI** v 10/14  
ricotta, girolles

### EGGS

**AVOCADO** v 9  
sourdough, poached eggs

**BENEDICT** 9  
ham, English muffin, hollandaise

**FLORENTINE** v 9  
spinach, English muffin, hollandaise

**CRAB ON TOAST** 10  
poached egg, avocado, chili

**ROYALE** 11  
smoked salmon, English muffin, hollandaise

**HALF/FULL ENGLISH** 8/12  
eggs, maple bacon, sausage, beans, tomato, mushroom, black pudding

### PANCAKES

**BUTTERMILK PANCAKES**  
blueberry compote v 10  
bacon, banana, maple syrup 12

### GRILL

**ENTRECOTE 8OZ** 14  
choice of fries or salad

**SALMON** 16  
horseradish cream

**FLAT IRON CHICKEN** 15  
garlic jus, oregano

### SANDWICHES

**SMOKED SALMON** 9  
everything bagel, scallion cream

**BUTTERMILK CHICKEN** 14  
chipotle mayonnaise, baby gem  
with choice of fries or salad

**CHEESEBURGER** 14  
raclette cheese, gherkin, brioche bun  
with choice of fries or salad

### SIDES

**TOMATOES** 3

**AVOCADO** 4

**FRENCH FRIES** 4  
dijonnaise

**MAC & CHEESE** 4  
scamorza

**BACON** 4  
maple cured

**MIXED GREEN SALAD** 5  
tomato, cucumber

**TRUFFLE FRIES** 7  
parmesan, parsley

### SUNDAY ROAST

12pm–5pm

**1/2 BANHAM CHICKEN** 18

**BEEF RIB EYE** 20

served with with duck fat roasted potatoes,  
cauliflower cheese, roast root vegetables

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

## COFFEE

Origin Coffee Roasters

House Blend  
Brazil

Sweet syrupy cup with vibrant berry and stone fruit notes

ESPRESSO	2.2
AMERICANO	2.5
MACCHIATO	2.5
FLAT WHITE	2.8
CAPPUCCINO	2.8
LATTE	2.8
COFFEE OVER ICE WHITE / BLACK	2.8
MATCHA / TURMERIC LATTE	3
HOT CHOCOLATE	3
DECAF / SOY / ALMOND / OAT	0.4
EXTRA SHOT	0.4

All of the above drinks are also available with our guest espresso, which changes regularly.

## FILTER COFFEE

Our guest coffees change regularly, please ask in store for more details.

HOUSE BREW	2.5
HOUSE BREW FOR TWO	4.5
AEROPRESS / POUR OVER	4
CHEMEX	7

## TEA

BREAKFAST	2.5
EARL GREY	2.5
FRESH MINT	2.5
GREEN	2.8
CHAMOMILE	2.8
JARR KOMBUCHA	4.5

ORIGINAL / GINGER / PASSIONFRUIT

Others available on request

## HOUSE PRESS

COLD-PRESSED JUICE – SMALL 4.5 / LARGE 7.5

### GREEN

kale, apple, cucumber, celery, pineapple, lemon, spinach, parsley, ginger

### REFRESH (250ml)

Coconut water, honeydew melon, lime, vanilla, chamomile

### RED

beetroot, carrot, ginger, pineapple, orange, lemon, apple

### CITRUS

grapefruit, orange, lemon, turmeric, cayenne pepper

### GLOW (250ml)

Pomegranate, red grape, guava, ginger, lime, rose, collagen

### HARD GREEN

broccoli, cucumber, celery, lemon, spinach, parsley, ginger

### ENERGY (250ml)

Orange, mango, passion fruit, lime, ginger, maca, cacao

### GINGER

ginger, green apple, lemon

## SMOOTHIES

ALL AT 6.5

### BEET & CHARCOAL

beetroot, raspberries, bananas, almond milk, charcoal, protein

### COFFEE & BANANA

coffee, almond and coconut milk, cocoa nibs, bananas, protein, dates

### APPLE & OATS

oats, apples, bananas, almond milk, honey, chia seeds, protein, cinnamon

## JUICES

ALL AT 3.5

APPLE

CARROT

ORANGE

GRAPEFRUIT

## WHITE

175ML 500ML BOTTLE

COLOMBARD, Griffin Ridge, Languedoc, France 16	5.5	14	19
PINOT GRIGIO 'DOLOMITI', Terre del Noce, Italy 16	7	20	29
PICPOUL DE PINET, Beauvignac, Languedoc, France 16	8	22	32
SAUVIGNON BLANC, Lanark Lane, Marlborough, NZ 16	8.5	24	35
GAVI DI GAVI 'LA CONTESSA', Broglia, Piemonte, Italy 16	9	25	37

## RED

175ML 500ML BOTTLE

GRENACHE, Griffin Ridge, Languedoc, France 15	5.5	14	19
NEGROAMARO RISERVA, Salice Salentino, Puglia, Italy 14	7	20	29
MONTEPULCIANO D'ABRUZZO, Barrique, Itynera, Italy 15	8	22	33
MALBEC RESERVE, San Felipe, Mendoza, Argentina 15	8.5	24	35

## ROSE

175ML 500ML BOTTLE

GRENACHE, Griffin Ridge, Languedoc, France 16	5.5	14	19
PINOT GRIGIO, Ponte Pietra, Veneto, Italy 16	6	16	28

175ML 500ML BOTTLE

COTES DE PROVENCE, St Roch Les Vignes, France 16	8.5	24	35
LADY A, Provence IGP, France 16	10	28	40

## SPARKLING & CHAMPAGNE

125ML BOTTLE

PROSECCO TREVISO DOC, Luna Argenta, Brut NV	7.5	36
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125ML BOTTLE

COLLET, Brut NV	10	50
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