

# HUBBARD & BELL

CAFE • BAR • GRILL

## FOR THE TABLE

**BREAD AHEAD SOURDOUGH** 4  
english butter

**WHIPPED ENGLISH CHEESE** 6  
homemade seeded flatbread

**BRITISH ISLES CHEESE BOARD** 15  
quince

**BRITISH CHARCUTERIE** 15  
picalilli

## SMALL PLATES

**STUFFED COURGETTE FLOWER (v)** 8  
ricotta, mint, chilli, truffle honey

**BEETROOT TARTARE(v)** 7  
pickle, caper, horseradish

**CARROT SOUP (v)** 8  
toasted pumpkin seeds, truffle oil

**COCKLE POPCORN** 8  
malt vinger, tatare sauce

**TORCHED MACKEREL** 10  
cucumber, dill, buttermilk

**SUMMMER GARDEN SALAD (vg)** 12  
asparagus, peas, radish, samphire

**RABBIT TERRINE** 12  
carrots, piccalilli, sourdough

**LAMB CROQUETTE** 10  
mint jelly, lambs leaf

**BEEF TARTARE** 10  
hunters crisps, gentlemans relish

## LARGE PLATES

**CAULIFLOWER STEAK (vg)** 11  
nut puree, hemp seeds, pickled grapes

**COURGETTE & FETA SALAD** 13  
english mint, radish, onion

**GIANT COUS COUS (vg)** 10  
Cucumber, chick peas, chilli

**PEA & MINT RAVIOLI (v)** 15  
ricotta, butter, sage

**GRILLED CHICKEN BURGER** 15  
sundried tomato mayo

**HOX CHEESEBURGER** 15  
cheese, gherkin, brioche

**COD** 17  
herb crust, heirloom tomatoes

**FISH & CHIPS** 17  
tartare sauce, lemon, peas

**FLAT IRON STEAK** 14  
5oz, fries or salad

**BONE IN RIBEYE** 26  
12oz, fries or salad

**CHICKEN SUPREME** 13  
english corn, egg, bacon, baby gem

**LAMB** 18  
broad beans, peas, grelot, zhug

## SIDES

**FRIES (vg)**

**TRUFFLE FRIES (vg)**

**HEIRLOOM TOMATO SALAD (vg)** 6

**SEASONAL VEG (vg)** 5

**BABY POTATOES & HERBS (vg)** 5

**MAC & CHEESE** 6/10

v vegetarian      vg vegan

Like the tunes? They've been chosen by Jacob on front desk.  
(Don't be shy to ask him about his playlist — who needs Shazam?)

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

## CLASSICS 10.5

**APEROL SPRITZ**  
Aperol, Prosecco, Soda

**NEGRONI**  
Gin, Campari,  
Sweet Vermouth

**DAIQUIRI**  
White Rum, Lime, Sugar

**MOSCOW MULE**  
Vodka, Lime,  
Ginger Beer

## IN THE HOUSE 10.5

**GOODNIGHT JOHNNY**  
Blended Whisky, Punt e Mes,  
Chamomile, Chocolate Bitters

**SPOKESPERSON**  
Tequila Reposado, Aperol,  
St Germain, Cucumber, Citrus

**BASIL BOURBON**  
Bourbon Whiskey, Balsamic, Basil,  
Ginger Beer

**THE CINCHONA JOB**  
Gold Rum, Cocchi Americano,  
Aperol, Byrrh, Orange Bitters

**BOTHAN**  
Chamomile infused Tequila, Absinthe, Honey,  
Lemon, Aquafaba

**SLOE SUGARCANE**  
Sipsmith Sloe, Cachaca,  
Rosemary, Lime, Soda

**VALDESPINO SIDRA**  
Cointreau, Oloroso Solera, Demerara,  
Lemon, Apple Cider

**COPPER IPA**  
Bourbon Whiskey, Blood Orange,  
Honey, IPA Beer

## LIVENERS 9

**PAMPELLE COOLER**  
Pampelle Ruby Grapefruit, Lemon, Lavender,  
Tonic

**PARISIAN SPRITZ**  
St Germain, Lime, Cucumber, Basil, Soda

**BRITS SUMMER CUP**  
Pimm's, Sweet Vermouth, Strawberry, Rhubarb  
Bitters, Grapefruit, Ginger Ale

**MEDITERRANEAN SPRITZ**  
Cynar, Sweet Vermouth, Kalamansi Citrus,  
Lemon Thyme, Tonic

## WHITE

175ML 500ML BTL

<b>VERMENTINO</b> , Griffin Ridge, Languedoc, France 17	5.5	14	19
<b>MARSANNE / VERMENTINO</b> , Joie Vigne, France 16			22
<b>CHENIN BLANC</b> , Riebeek, Swartland, South Africa 17			24
<b>SAUVIGNON BLANC</b> , La Prade, Languedoc, France 17			26
<b>GAMBELLARA CLASSICO</b> , Veneto, Italy 16			28
<b>CHARDONNAY</b> , Les Templiers, Languedoc, France 16			29
<b>PINOT GRIGIO 'DOLOMITI'</b> , Terre del Noce, Italy 17	7	20	29
<b>PINOT BIANCO</b> , Quercus, Goriska Brda, Slovenia 16			30
<b>GRILLO</b> , Feudo Arancio, Sicily 16			31
<b>PICPOUL DE PINET</b> , Beauvignac, Languedoc, France 17	8	22	32
<b>TORRONTES RIESLING</b> , Amalaya, Salta, Argentina 17			34
<b>SAUVIGNON BLANC</b> , Lanark Lane, Marlborough, NZ 17	8.5	24	35
<b>VIOGNIER</b> , Delas, Rhone Valley, France 16			36
<b>GAVI DI GAVI 'LA CONTESSA'</b> , Broglio, Piemonte, Italy 17	9	25	37
<b>CHARDONNAY</b> , Cycles Gladiator, California, USA 16			38
<b>GRUNER</b> , Veltliner Lois, Loimer, Kamptal, Austria 16			38
<b>MACON-VILLAGES</b> , Domaine Perraud, Burgundy, France 16			39
<b>PETIT CHABLIS</b> , Domaine Hamelin, Burgundy, France 16			41
<b>ALBARINO</b> , Martin Codax, Rias Baixas, Spain 16			44
<b>SANCERRE</b> , Domaine Sautereau, Loire, France 16			54
<b>CHASSAGNE MONTRACHET 'Encegnieres'</b> , Colin, France 14			80

## RED

175ML 500ML BTL

<b>GRENAICHE</b> , Griffin Ridge, Languedoc, France 16	5.5	14	19
<b>CABERNET SAUVIGNON / MERLOT</b> , Mancura Etnia, Chile 16			22
<b>TEMPRANILLO BARRICA 3</b> , Candidato, La Mancha, Spain 15			24
<b>PRIMITIVO</b> , Visconti, Puglia, Italy 17			25
<b>SYRAH</b> , Passo del Tempio, Sicily 16			26
<b>MERLOT</b> , La Prade, Languedoc, France 16			27
<b>NERO D'AVOLA</b> , Feudo Arancio, Sicily 16			28
<b>PINOT NOIR</b> , Le Versant, Languedoc, France 17			29
<b>NEGROAMARO RISERVA</b> , Salice Salentino, Puglia, Italy 14	7	20	29
<b>TOURIGA NACIONAL</b> , Opta Tinto, Dao, Portugal 15			29
<b>CHIANTI</b> , Da Vinci, Tuscany, Italy 15			31
<b>MONTEPULCIANO D'ABRUZZO</b> , Barrique, Itynera, Italy 15	8	22	33
<b>MALBEC RESERVE</b> , San Felipe, Mendoza, Argentina 17	8.5	24	35
<b>PINOT NOIR</b> , Cycles Gladiator, California, USA 15	9	25	37
<b>RIOJA CRIANZA</b> , Conde de Valdemar, Spain 13			40
<b>MONTAGNE ST EMILION</b> , Vieux Château Negrit, France 15			42
<b>SHIRAZ</b> , Dandelion 'Lionheart of the Barossa', South Australia 16			45
<b>CHATEAU PERRON</b> , Lalande de Pomerol, France 14			65
<b>CHATEAUNEUF-DU-PAPE</b> , Beurenard, Rhone, France 13			78
<b>CHATEAU BATAILLEY</b> , Pauillac, Grand Cru Classe, France 11			95
<b>TIGNANELLO</b> , Bolgheri, Tuscany, Italy 14			110

## ROSE

<b>GRENAICHE</b> , Griffin Ridge, Languedoc, France 17	5.5	14	19	<b>COTES DE PROVENCE</b> , St Roch Les Vignes, France 16	8.5	24	35
--	-----	----	----	--	-----	----	----

## SPARKLING

<b>PROSECCO</b> Treviso DOC, Luna Argenta, Brut NV	125ML 7.5	BTL 36	<b>VEUVE CLICQUOT</b> Yellow Label, Brut NV	BTL 86
<b>BARON DE MARCK CHAMPAGNE</b> , Brut NV	10	55	<b>RUINART</b> Blanc de Blancs, Brut NV	98
<b>COLLET</b> Rosé, Brut NV		58	<b>RUINART</b> Rosé, Brut NV	98

### DRAUGHT BEER

<b>CAMDEN HELLS LAGER</b>	5.2
<b>CAMDEN PALE ALE</b>	5.5
<b>GUINNESS</b>	5.6
<b>BROOKLYN LAGER</b>	5.8
<b>FOURPURE SHAPE SHIFTER IPA</b>	5.8

### BOTTLED BEER

<b>BREWDOG NANNY STATE</b> (0.5% ABV)	4.3
<b>ASPALL'S CYDER</b>	4.5
<b>PERONI</b>	4.6
<b>CAMDEN GENTLEMAN'S WIT</b>	4.8
<b>PARTIZAN PALE ALE</b>	4.8

### NON ALCOHOLIC

<b>DAILY DOSE COLD PRESSED JUICES</b>	5.5
<b>FRESH JUICES</b>	4.5
<b>JAX COCO</b>	4
<b>SANDOWS COLD BREW</b>	5
<b>JARR KOMBUCHA TEA</b> ORIGINAL / GINGER / PASSIONFRUIT	4.5