

HUBBARD & BELL

CAFE • BAR • GRILL

BREAKFAST

CHARCOAL CHIA PUDDING blackberry, pomegranate, Bee pollen(GF)	6
EGGS ANY STYLE with toast	7
BACON BUTTY Bread Ahead roll, butter, ketchup or brown sauce	7
COCONUT YOGHURT granola, banana (VG)	7
SEASONAL FRUIT PLATE (VG) (GF)	7
OMELETTE cheddar, spinach, mushroom (V)	8
AVOCADO sourdough, poached eggs, chilli oil (V)	9
DORSET NDUJA SCRAMBLED EGGS, sourdough	9
EGGS BENEDICT ham, english muffin, hollandaise	9
SMOKED SALMON BAGEL bagel, cream cheese, dill	10
BUTTERMILK PANCAKES blueberry compote (V)	10
FULL ENGLISH sausage, bacon, egg, black pudding, beans	14

SIDES

TOMATO 3 / BAKED BEANS 3 / MUSHROOM 3

HASH BROWNS 4 / BACON 4 / SAUSAGE 4 / SMOKED SALMON 4

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Please advise your server if you have any allergies, or require information on the ingredients used in our dishes.
All the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to the bill.

COFFEE

Origin Coffee Roasters
Blend of 50% Brazilian & 50% Colombian.
Tasting notes of Chocolate Cookie, Berry Syrup
and Pecan Nuts.

ESPRESSO	2.5
AMERICANO	2.5
MACCHIATO	2.7
FLAT WHITE	3
CAPPUCCINO	3
LATTE	3
COFFEE OVER ICE	2.8/3
MATCHA / TURMERIC LATTE	3.5
HOT CHOCOLATE	3
DECAF	0.5
SOY / ALMOND / OAT / COCONUT	0.5

DAILY DOSE

COLD-PRESSED JUICES
ALL AT 5.5

VERDE

Romaine, kale, Spinach, Cucumber, lemon, mint

COCO VERDE

Coconut water, romaine, kale, spinach, cucumber,
lemon, mint

ZENZERO

Apple, ginger, lemon, thyme

O'FRESCO

Apple, carrot, lemon, ginger, turmeric

ROUGE

Apple, beetroot, ginger, lemon, aloe vera

C BOMB

Orange, lemon, freeze dried cherry

NUT MILKS

CACAO NUSSE

Almond milk, medjool dates, pink himalayan salt, raw cacao

MATCHA NUSSE

Almond milk, medjool dates, pink himalayan salt, matcha

VANILLA NUSSE

Almond milk, medjool dates, pink himalayan salt, vanilla

TURMERIC NUSSE

Almond milk, medjool dates, pink himalayan salt, turmeric

JUICES

ALL AT 4.5

CARROT

APPLE

ORANGE

GRAPEFRUIT

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
JASMINE	2.8
PEPPERMINT	2.8
CHAMOMILE	2.8
RED BERRY & HIBISCUS	2.8
DARJEELING	2.8
ROOIBOS	2.8
KOMBUCHA	4.5

ORIGINAL / GINGER / PASSION FRUIT

SMOOTHIES

ALL AT 6.5

BEET & CHARCOAL

Beetroot, raspberries, banana, vegan proteins,
activated charcoal, bee pollen, almond milk

MANGO & TURMERIC

Mango, turmeric, ginger, black pepper, vegan
proteins, honey, almond & coconut milk

COFFEE & BANANA

Espresso, cocoa nibs, banana, almond butter,
dates, vegan proteins, almond & coconut milk

GREENS & AVOCADO

Baby spinach, kiwi, mint, spirulina, avocado,
banana, vegan proteins, coconut water

APPLE & OATS

Oats, apple, banana, vegan proteins, honey,
cinnamon, chia seeds, almond milk