

HUBBARD & BELL

CAFE • BAR • GRILL

FOR THE TABLE

LUNCH

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

BURRATA & ROAST FIGS(v) 13
Burrata, figs

BEETROOT TARTARE(v) 9
Pickles, Caper, Horseradish

VEGAN SOUP OF THE DAY (vg) 8
(Please ask your server)

PAN FRIED SCALLOPS 14
Apple, Red Wine Puree

WHIPPED COD 11
Keta Caviar, Baked Potato

HENDRICKS CURED SALMON 10
Cucumber, Horseradish

DUCK EGG (v) 13
Artichoke, Seasonal Mushrooms

HAM HOCK TERRINE 10
Hens Egg, Celeriac, Black Pudding

LAMB CROQUETTE 11
Mint Jelly, Lambs Leaf

GOAT TARTARE 10
Anchovy, sour dough

LARGE PLATES

CAULIFLOWER STEAK (vg) 11
Nut Puree, Hemp Seeds, Pickled Grapes

KOHLRABI SALAD (vg) 13
Pickled Salsify, Toasted Almonds, Bramley
Apple

TRUFFLE RAVIOLI (v) 17
Ricotta, Black Trumpet Mushrooms

GRILLED CHICKEN BURGER 16
Sundried Tomato Mayo

HOX CHEESEBURGER 16
Cheese, Gherkin, Brioche

STONEBASS 18
Mustard Crust, Clams, Sea Vegetables

FISH & CHIPS 17
Tartare Sauce, Lemon, Peas

FLAT IRON STEAK 14
5oz, Fries or Salad

SLOW COOKED SHORT RIB 19
Caramelised Cauliflower, Hispi Cabbage

CHICKEN SUPREME 14
English Corn, Egg, Bacon, Baby Gem

GOAT HOT POT 16
Nduja

SIDES

FRIES (vg) 4

TRUFFLE FRIES (vg) 6

ROAST HISPI CABBAGE (v) 4

ROAST CARROTS (v) 5.5

HERITAGE POTATOES (v) 5

MAC & CHEESE (v) 6/10

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

HOX CLASSICS

11

A DUTCH TALE

Ketel One, Italicus, Grapefruit, Lemon, Soda

PRETTY IN PINK

Hibiscus infused Tanqueray, Cherry Heering, Vanilla, Lemon, Aquafaba

PARFUM DE PROVENCE

St Germain, Tio Pepe, Orange Blossom, Champagne

BULLETPROOF

Bulleit Bourbon, Cynar, Punt e Mes, Orange Bitters

APERITIVES

10.50

BREAKFAST OF THE KINGS

Belsazar Red, Ginger, Chocolate Bitters, Lime, Soda

APERITIVO DI TORINO

Italicus, Belsazar Dry, Lemongrass, Bitter Lemon

TAKE IT TO THE CANDY SHOP

Pampelle, Aquavit, Coconut Water, Beetroot, Orange, Blossom Prosecco, Raspberry

ITALIANIRINHA

Aperol, Cachaca, Vanilla, Lime

NIGHTCAP

KENTUCKY SUN-RICE 14

Bulleit Rye, Honjoso & Umeshu Sake, Graham's Port, Exotic Tea Mix, Orange bitters

FAIR ENOUGH 13

J. W. Black Label, Lagavulin 16yr, Fair Cacao, Disaronno, Campari, Creole Bitters

THE BLUE LAGOON 12

Tanqueray 10, Hayman's Old Tom, Creme De Poire, Creme De Menthe, Green Chartreuse

ZACAPARAZZI 14.5

Ron Zacapa 23, Fernet Branca, Raspberry, Chilli, Ginger

FALL FAVORITES

12

AN IRISHMAN IN LONDON

Roe & Co, Umeshu Sake, Cocoa, Earl Grey, Lemon

JUMANJI

Pampero Especial, Tawny Port, Cocchi di Torino, Wray & Nephew, Banana & Roiboos, Lemon

BOOGIE NIGHTS

Pampero Especial, Tio Pepe, Passionfruit, Orgeat, Lime

THE ITALIAN JOB

Nardini Grappa, Grand Marnier, Kalamansi, Agave, Orange

FRENCH CONNECTION

Ketel One, St Germain, Strega, Jasmin, Apple, Lemon

THE PINK PANTHER

Tanqueray, Green Chartreuse, Red Peach, Fennel, Lemon

WHITE

175ML 500ML BTL

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

RED

175ML 500ML BTL

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

ROSE

GRENAICHE , Griffin Ridge, Languedoc, France 17	5.5	14	19	COTES DE PROVENCE , St Roch Les Vignes, France 16	8.5	24	35
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SPARKLING

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

DRAUGHT BEER

CAMDEN HELLS LAGER	5.2
CAMDEN PALE ALE	5.5
GUINNESS	5.6
BROOKLYN LAGER	5.8
BURNING SKY ARISE IPA	6.2
BURNING SKY ETE SAISON	6.4

BOTTLED BEER

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

NON ALCOHOLIC

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