

HUBBARD & BELL

CAFE • BAR • GRILL

LUNCH

SMALL PLATES

BREAD AHEAD SOURDOUGH (v) Whipped butter, smoked maldon	4	SUFFOLK GOAT TARTARE Capers, gherkin, egg yolk, sriracha dressing	10.5
SEASONAL SOUP (vg) (please ask your server)	8	BEETROOT TARTARE (v) Cornichon, horseradish cream, caper berry, basil	9
SEARED SCOTTISH SCALLOPS Apple red wine puree, pork crackling	14	BURRATA (v) English blood orange, shaved fennel, pistachio, tarragon	9

LARGE PLATES

BLACK TRUFFLE RAVIOLI (v) Wild mushrooms, brown butter, parmesan, chives	17	CATCH OF THE DAY (Please ask your server)	23
HOX MONSIEUR Ham, gruyere, mornay	15	FISH & CHIPS Tartare sauce, glazed peas, lemon	17
BLACK LABEL CHEESEBURGER Bone marrow, red Leicester, dijon glaze Add smokey bacon, 2	16	HOX PROTEIN BOWL (vg) Sprouting broccoli, beetroot hummus, daikon, super seeds, bean sprouts Pulled free range chicken breast option, 4	12
FREE-RANGE CHICKEN BURGER Grilled breast, sundried tomato mayo, baby gem Add smokey bacon, 2	16	CHICKEN & CORN Egg, smokey bacon, grilled baby gem, succotash	14
FLAT IRON STEAK Béarnaise / peppercorn jus, with fries or salad	14	ROAST AUBERGINE & WILD RICE (vg) Harissa puree, puffed wild rice, basil	10

SIDES

WINTER LEAF SALAD (vg)	4	HERITAGE POTATOES (v)	5
ROAST HERITAGE CARROTS (v)	5.5	FRIES/TRUFFLE FRIES (vg)	4/6
GRILLED HISPI CABBAGE (v) Buttermilk dressing, pink peppercorns	4	MAC & CHEESE (v) Add truffle, 2	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

We support Shelter from the Storm, London's free homeless shelter that provides people with a safe place to stay. We add a discretionary 50p donation to each bill which will go directly to the charity to fund a new permanent homeless shelter. Please ask our team for more information.

COCKTAILS

HOX CLASSICS

BULLETPROOF 12

Bulleit Bourbon, Cynar, Punt e Mes, Orange Bitters

PRETTY IN PINK 12

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

THE RED BANDANA 12

San Cosme Mezcal, Passion Fruit, Smoked Agave, Lime, Walnut Bitters, Salt & Cayenne

PARFUM DE PROVENCE 12

St Germain, Tio Pepe, Orange Blossom, Champagne

A DUTCH TALE 12

Ketel One, Italicus, Grapefruit, Lemon, Sod

APERITIVES

THE EVENING SUN 10.5

Byrrh, Campari, Aperol, Fernet Branca, Prosecco

SMOOTH TALKER 10.5

Ketel One, Lanique, Martini Rosato, Raspberry, Lemon, Prosecco

ONE TRICK PONY 13

Don Julio Blanco, Belsazar White, Passionfruit Mix, Agave, Lime, Cream Soda

THE BLUE LAGOON 13

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

PEAR SPRITZ 10.5

Grey Goose La Poire, Tio Pepe, Eucalyptus, Sassy Poire

ITALIANIRINHA 10.5

Aperol, Cachaca, Vanilla, Lime

MINT TO BE 13

Bulleit Bourbon, Esprit de Figues, Disaronno, Cynar, Lemon, Orange bitters

BLAST FROM THE PAST 13

Pampero Especial, Creme de Cacao, Punt e Mes, Campari, Burlesque bitters

WINTER FAVORITES

BOOGIE NIGHTS 12

Pampero Especial, Tio Pepe, Passionfruit, Orgeat, Lime

BANANARAMA 14.5

Plantation Pineapple, Banane du Bresil, Kiwi Lemon

RASPBERRY BERET 13

Ketel One Citroen, Chambord, Six Grapes Port, Lime, Prosecco

SUZE & SASS' 12

Tanqueray, Suze, Lemon, Sassy Brut, Boston Bittah

WHITE

175ML 500ML BTL

VERMENTINO , Griffin Ridge, Languedoc, France 17	5.5	14	19
MARSANNE / VERMENTINO , Joie Vigne, France 16			22
CHENIN BLANC , Riebeeck, 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 , Revelation, Pays d'Oc, France 17			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

GRENACHE , 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

GRENACHE , 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
YU LU LOOSE LEAF PALE ALE	6.5
ELLENSBERG SESSION IPA	7.0

BOTTLED BEER

BREWDOG NANNY STATE (0.5% ABV)	4.3
PERONI	4.6
CAMDEN GENTLEMAN'S WIT	4.8
HARVIESTOUN IPA	5.5
SASSY CIDRE BRUT/POIRE	6.2

NON ALCOHOLIC

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