

# HUBBARD & BELL

CAFE • BAR • GRILL  
DINNER

## SHARING PLATES

<b>BREAD AHEAD SOURDOUGH</b> (v) English Butter, maldon salt	4	<b>BRITISH ISLES CHEESE BOARD</b> (v) Quince, seasonal chutney, nuts, sourdough	15
<b>BEETROOT HUMMUS</b> (vg) Preserved lemon, chilli, seeded flatbread	7	<b>BRITISH CHARCUTERIE</b> Picalilli, cornichons, sourdough	15

## SMALL PLATES

<b>SEASONAL SOUP</b> (vg) (please ask your server)	8	<b>SUFFOLK GOAT TARTARE</b> Capers, gherkin, egg yolk, sriracha dressing	10.5
<b>SEARED SCOTTISH SCALLOPS</b> Granny smith, red wine puree, pork crackling	14	<b>BURRATA</b> (v) English blood orange, shaved fennel, pistachio, tarragon	9
<b>BEETROOT TARTARE</b> (v) Cornichon, horseradish cream, capers, basil	9	<b>GRILLED CELERiac</b> (vg) Truffle polenta, winter leaves, hazel nuts	10

## LARGE PLATES

<b>BARBECUED OCTOPUS</b> Beetroot pickle, squid ink spelt, bok choy	28	<b>BLACK LABEL CHEESEBURGER</b> Bone marrow, red Leicester, dijon glaze Add smokey bacon, 2	16
<b>CATCH OF THE DAY</b> (Please ask your server)	23	<b>FREE-RANGE CHICKEN BURGER</b> Grilled breast, sundried tomato mayo, baby gem Add smokey bacon, 2	16
<b>SPICED CORNISH HAKE</b> Black lentils, pickled cauliflower, coriander	19	<b>SLOW COOKED BEEF SHORT RIB</b> Baked potato puree, beef fat carrots, jus	20
<b>HANGER STEAK</b> Béarnaise / peppercorn jus, with fries or salad	22	<b>CHICKEN &amp; CORN</b> Egg, smokey bacon, grilled baby gem, succotash	14
<b>ROAST AUBERGINE &amp; WILD RICE</b> (vg) Harissa puree, puffed wild rice, basil	10	<b>BLACK TRUFFLE RAVIOLI</b> (v) Wild mushrooms, brown butter, parmesan, chives	17
<b>PEARL BARLEY SALAD</b> (v) Stilton, concorde pear, pickled carrots, tarragon	12		

## SIDES

<b>WINTER LEAF SALAD</b> (vg)	4	<b>HERITAGE POTATOES</b> (v)	5
<b>ROAST HERITAGE CARROTS</b> (v)	5.5	<b>FRIES/TRUFFLE FRIES</b> (vg)	4/6
<b>GRILLED HISPI CABBAGE</b> (v) Buttermilk dressing, pink peppercorns	4	<b>MAC &amp; CHEESE</b> (v) Add truffle, 2	6/10

(v) vegetarian (vg) vegan

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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

### 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 Figs,  
Disaronno, Cynar, Lemon, Orange bitters

### BLAST FROM THE PAST 13

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

## NIGHT CAP

## 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

<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>VIIGNIER</b> , Revelation, Pays d'Oc, France 17			36
<b>GAVI DI GAVI 'LA CONTESSA'</b> , Broglia, 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>GRENACHE</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>GRENACHE</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
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## SPARKLING

<b>PROSECCO</b> Treviso DOC, Luna Argenta, Brut NV	125ML	BTL	7.5	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>YU LU LOOSE LEAF PALE ALE</b>	6.5
<b>ELLENSBERG SESSION IPA</b>	7.0

### BOTTLED BEER

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

### 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>	4.5