

# HUBBARD & BELL

CAFE • BAR • GRILL

## LUNCH

### SMALL PLATES

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

### LARGE PLATES

<b>BLACK TRUFFLE RAVIOLI</b> (v) Wild mushrooms, brown butter, parmesan, chives	<b>17</b>	<b>CATCH OF THE DAY</b> (Please ask your server)	<b>23</b>
<b>HOX MONSIEUR</b> Ham, gruyere, mornay	<b>15</b>	<b>FISH &amp; CHIPS</b> Tartare sauce, glazed peas, lemon	<b>17</b>
<b>BLACK LABEL CHEESEBURGER</b> Bone marrow, red Leicester, dijon glaze Add smokey bacon, 2	<b>16</b>	<b>HOX PROTEIN BOWL</b> (vg) Sprouting broccoli, beetroot hummus, daikon, super seeds, bean sprouts <b>Pulled free range chicken breast option, 4</b>	<b>12</b>
<b>FREE-RANGE CHICKEN BURGER</b> Grilled breast, sundried tomato mayo, baby gem Add smokey bacon, 2	<b>16</b>	<b>CHICKEN &amp; CORN</b> Egg, smokey bacon, grilled baby gem, succotash	<b>14</b>
<b>FLAT IRON STEAK</b> Béarnaise / peppercorn jus, with fries or salad	<b>14</b>	<b>BBQ AUBERGINE</b> (vg) Mustard pickled swede, coconut yoghurt, toasted cashew	<b>11</b>

### SIDES

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

(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 SIGNATURES

### A DUTCH TALE 12

Ketel One, Italicus, Grapefruit, Lemon, Soda

### PRETTY IN PINK 12

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

### THE RED BANDANA 13

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

### PARFUM DE PROVENCE 14

St Germain, Tio Pepe, Orange Blossom, Champagne

### BULLETPROOF 12

Bulleit Bourbon, Cynar, Punt e Mes, Orange Bitters

## APERITIF

### LA VIE EN ROSÉ 10

Lillet Rose, Sassy Cidre Rose

### ROSE'N'MARY 11

San Cosme Mezcal, Italicus, Campari, Aquafaba, Lemon, Vanilla, Rosemary

### BLOOMING DAYS 9

Belsazar Dry Vermouth, Lemon, Rhubarb & Ginger Cordial, Bitter Lemon, Soda

### APPLE BEE 10

Covert, Lemon, Lavender Infused Honey, Aquafaba, Sassy Cidre Brut

### THE NAKED MARTINI 14

Kyro Napue Gin, Poire William Liqueur, Black Sesame Oil

### HIGHWAY TO HELL 14

Zacapa 23yo, Hellfire Tincture, Amaro Del Capo

## NIGHTCAP

### PAINKILLER 300mg 13

Talisker 10yo, Grapefruit, Lime, Cardamom & Ginger Agave, Truffle

### A FEW MOMENTS OF HYSTERIE 15

FEW Bourbon, Martini Riserva Rubino, Pineapple infused Cynar, H Theoria Hysterie Liqueur

## SPRING FAVORITES

### BASIL BLUSH 13

Tanqueray 10, Chambord, Lemon, Rose, Balsamic Vinegar, Basil, Tonic

### HIVEBALL\*FIVE 12

Johnnie Walker Black, Lavender Infused Honey, Peach & Jasmin Soda

### PEAS & LUV' 11

ELLC Gin Batch 2, Aquavit, Lemon, Sugar Snaps Peas, Graces CBD Oil

### MARIACHI IN LONDON 13

Don Julio Reposado, Cocchi Rosa, Shiso Leaf, Bergamot, Redcurrant, Lime, Agave

### SNEAKY TIKI 14

Pampero Blanco & Especial, Wray & Nephew, Pineapple & Coriander Shrub, Grapefruit, Lime, Vanilla syrup, Angostura Bitters

### #CLOUDNINE 13

Birds Spirit, Muyu Jasmine Verte, Blue Butterfly Tea, Lemon, Coconut, Aquafaba

## 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> , Beaugrenard, 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> 4.6% ABV	<b>5.2</b>
<b>CAMDEN PALE ALE</b> 4.0% ABV	<b>5.5</b>
<b>GUINNESS</b> 4.1% ABV	<b>5.6</b>
<b>BROOKLYN LAGER</b> 5.2% ABV	<b>5.8</b>
<b>SIREN YU LU PALE ALE</b> 3.6% ABV	<b>6.5</b>
<b>ELLENSBERG SESSION IPA</b> 4.3% ABV	<b>7.0</b>

### BOTTLED BEER

<b>BREWDOG NANNY STATE</b> 0.5% ABV	<b>4.3</b>
<b>PERONI</b> 5.1% ABV	<b>4.6</b>
<b>CAMDEN WIT</b> 4.3% ABV	<b>4.8</b>
<b>HARVIESTOUN IPA</b> 5.8% ABV	<b>5.5</b>
<b>SASSY CIDRE BRUT/ROSÉ</b> 5.2/3% ABV	<b>6.2</b>

### NON ALCOHOLIC

<b>COLD PRESSED JUICES</b>	<b>5.5</b>
<b>FRESH JUICES</b>	<b>4.5</b>
<b>JAX COCO</b>	<b>4</b>
<b>FAR SIDE COLD BREW</b>	<b>4.5</b>
<b>JARR KOMBUCHA</b>	<b>4.5</b>