

HUBBARD & BELL

CAFE • BAR • GRILL

LUNCH

2 COURSES FOR £21 | 3 COURSES FOR £24

SMALL PLATES

HENDRICKS CURED SALMON charred cucumber, horseradish, dill

BEETROOT TARTARE (v) cornichon, horseradish, caper berry, basil

LAMB BELLY CROQUETTES mint jelly, beetroot

LARGE PLATES

SPICED CORNISH HAKE black lentils, pickled cauliflower, coriander

CHICKEN & CORN egg, smoky bacon, grilled baby gem, succotash

BLACK TRUFFLE RAVIOLI (v) wild mushrooms, brown butter, parmesan, chive

DESSERTS

BAKED APPLE CUSTARD rhubarb ice cream

CHOCOLATE DELICE clementine, toffee, honeycomb

SPICED ORANGE CURD confit orange, Italian meringue

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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.