

HUBBARD & BELL

CAFE • BAR • GRILL

PUDDING

CORNFLAKE PANNACOTTA 7
Cornflake praline, puffed wild rice , berries coulis

BURNT APPLE CUSTARD 7
Rhubarb ice cream

CHOCOLATE DELICE 7.5
Clementine, toffee, honeycomb, vanilla ice cream

PIMMS JELLY 7
Strawberry sorbet

SELECTION OF ICE CREAM & SORBET 2 Per scoop

BRITISH ISLES CHEESE BOARD (v) 19
Quince, seasonal chutney, nuts, sourdough

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 the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to the bill.

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SWEET WINE

	GLASS	BOTTLE
MUSCAT de Frontignan, Chateau de Stony, France 14 (375ml)	7	30
SAUTERNES La Fleur d'Or, France 11 (375ml)	7.5	35
ALEATICO A Mano, Puglia, Italy 09 (500ml)		40
TOKAJI ASZU 5 Puttonyos, Patricius, Hungary 03 (500ml)		65

COFFEE

Origin Coffee Roasters

Columbia & Honduras

Sweet and vevety, every sip's like a big ol' hug.

ESPRESSO	2.5
AMERICANO	2.5
COFFEE OVER ICE	2.8 / 3
MACCHIATO	2.7
FLAT WHITE	3
CAPPUCCINO	3
LATTE	3
CHAI / MATCHA / TURMERIC	4.5
MOCHA	3.5
HOT CHOCOLATE	3
SOY/ALMOND/OAT/COCONUT	0.5
EXTRA SHOT/DECAF	0.5

FILTER COFFEE

Our guest coffees change regularly,
please ask in store for more details.

BATCH BREW	2.5
BREW FOR TWO	4.5
AEROPRESS	4
POUR OVER	4
CHEMEX	7

TEA

BREAKFAST	2.5
EARL GREY	2.5
FRESH MINT	3
FRESH GINGER	3
GREEN	2.8
CHAMOMILE	2.8

Others available on request