

SUNDAY ROAST

AKA the most important meal of the week. We serve ours with bottomless roasties and Yorkshire puds, all the trimmings and lashings of gravy. Just choose which roast you fancy and we'll do the rest.

All £20

SLOW ROASTED LAMB SHOULDER

beef dripping roast potatoes, heritage carrots, brown butter, parsnip, kale, proper gravy

Goes great with:

Malbec, Cuma, Salta, Argentina 2018 - £9.5 (175ml)

HERB-FED SPATCHCOCK CHICKEN

beef dripping roast potatoes, caramelised chicory, pancetta, proper gravy

Goes great with:

Chardonnay, On the Grapevine, NSW, Australia 2018 - £9 (175ml)

MUSHROOM WELLINGTON

rosemary roast potatoes, truffled celeriac, kale, porcini gravy

Goes great with:

Pinot Noir, Cycles Gladiator, California, USA 2015 - £10.5 (175ml)

BOTTOMLESS YORKSHIRE PUDDINGS AND ROAST POTATOES

£9 (Sharing)

HOT APPLE YORKSHIRE

PUDDING PANCAKE

bourbon caramel, pecans, cornflakes ice cream

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BLOODY MARYS

The poster girl of hangover cures and the perfect partner to your hearty roast. We have boozy and non-boozy twists on this Sunday staple. All hail...

All £12

CLASSIC BLOODY MARY

Ketel One vodka, Spicy mix, tomato, lemon, celery

THE HOT ONE

El Jimador blanco tequila, hot mix, lime, horseradish, carrot, cayenne pepper

THE GREEN BEAST

Tanqueray classic gin, lime, elderflower cordial, cucumber, celery, wasabi, green Tabasco

£8.5

VIRGIN SEEDLIP MARY

Seedlip Garden, tomato, Spicy mix, lemon, rosemary, black pepper

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