

Open Kitchen

Please note we are a cashless venue

Brunch

Crushed Avocado * • 11
St. Ewe poached eggs, coriander & lime, smoked urfa chilli, pickled red onions on sourdough
Add grilled halloumi (+3)
Add Nduja Sausage (+3)

Wild Mushroom & Truffle Brioche * 12
Folded St. Ewe eggs, chive & lemon crème fraîche, pickled shimeji mushrooms
Add Grilled back bacon (+3)

Dingley Dell Pork & Potato Hash 14
Fried duck egg, wholegrain mustard & cider sauce

Hot Smoked Salmon Rilette 14
Potato & chive rosti, poached St. Ewe Egg, spring onion, pickled cucumber & dill crème fraîche

Lunch

Small Plates

Rope Grown Cornish Mussels * 12.5/19
Melted leeks, nduja sausage and parsley served with toasted sourdough

Roasted Butternut Squash Soup * • 7.5
Lemongrass, red chilli and coconut, coriander crème fraîche, toasted peanuts served with toasted sourdough

Italian Burrata * 12.5
Blood orange, kale and super seed pesto, baby gem lettuce, sourdough croutons & early harvest olive oil

Spicy Tuna Poke Bowl 13.5
Sticky rice, mango, avocado crema, wakame carrot, pickled cucumber, ponzu, sriracha & sesame dressing

Large Plates

Pan-roasted Cornish Sea-bream (gf) 19
Slow cooked ratatouille, pine nut & basil pesto, black olive tapenade

Buttermilk Marinated Chicken Bun 17.5
lettuce, blue cheese dressing, guacamole, beef tomato, pickled red onion, maple sriracha and fries

Rib Cap Bacon Cheeseburger * 18
lettuce, black pepper mayo, sauerkraut, red onion, beef tomato and triple cooked chips

Chargrilled Minute Steak (gf) 19.5
150g Sirloin, roasted portobello mushrooms, charred romano peppers, fried St. Ewes eggs, garlic aioli
Add Fries (+3)

Curried Cauliflower & Cashew Nut Pie 18
Katsu curry sauce, tenderstem broccoli, pickled vegetables

The Hub Cobb Salad (gf) 17
Chargrilled chicken breast, marinated avocado, soft boiled eggs, crispy bacon, roasted cherry tomatoes, Greek feta, caper vinaigrette

Sides

Fries 5.5

Triple Cooked Chips 6

Tenderstem Broccoli & Smoked Salt 5.5

Glazed Carrots & Fresh Herbs 5.5

Mashed Potatoes 5.5

* = Can be made gf
• = Can be made ve

All our food waste is composted on site in our 24 hour commercial composting machine.

Please ask your server if you'd like to take a peek inside

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace allergens.

If you suffer from a life-threatening allergy, please make a manager aware of this.

A discretionary 12.5% service charge will be added to your bill, this can be removed on request