

COCKTAILS

We are a cashless venue

Blushing Mimosa 11

Prosecco, Orange Juice, Grenadine

Breakfast Martini 12

Gin, Triple sec, Marmalade, Lemon Juice

Salty Dog 11.5

Vodka, Fresh Pink Grapefruit Juice, Lime Juice, Agave Syrup

NIBBLES

Marinated Olives 5

Grilled Sourdough 6

Truffle Mix Nuts 6

BRUNCH

The Fry

14.5

Smoked bacon, Cumberland sausage, baked beans, hash browns, grilled portobello mushrooms, grilled plum tomatoes, sourdough toast, eggs your way

+ Grilled Halloumi for £3

The Veggie Fry

14.5

Plant-based sausage, baked beans, hash browns, grilled portobello mushrooms, grilled plum tomatoes, sourdough toast, eggs your way

+ Grilled Halloumi for £3

+ Avocado for £2

Fresh Orange Juice

4.7

House Granola

6.5

Greek yogurt, seasonal berry compote & Chia seeds (GF)

Traditional English Porridge

6.5

Served with spiced apple compote & almond brittle (GF)

Breakfast Brioche

9

Served with sausage, bacon & a fried egg.

+ Grilled Halloumi for £3

Crushed Avocado

12

St. Ewe poached eggs, coriander & lime, smoked Urfa chilli, pickled red onions on grilled sourdough

+ Grilled Halloumi for £3

+ Nduja Sausage for £3

+ Smoked Salmon for £3

Sweetcorn Fritters

13

Fried egg, pickled onions, coriander cress and lime crème fraîche & chilli jam (MC)

+ Grilled Halloumi for £3

+ Nduja Sausage for £3

+ Smoked Salmon for £3

Hot Smoked Salmon

14.5

Flaked salmon, avocado, scrambled eggs, fresh lemon on grilled sourdough

Peanut Butter French Toast

12

Peanut butter, blackberry jam, crème fraîche, maple syrup and fresh mint

SMALL PLATES

Seasonal Soup of the Day

8.5

Served with grilled focaccia.

Creamy Burrata

12

Heritage tomatoes, basil pesto and grilled focaccia (MC)

Sage & Butternut Squash Arancini

12

Served with arrabbiata sauce

Chicory Salad

13

Colston basset, apple, celery, candied walnut & mustard dressing

Tempura XL Tiger Prawns

16

Served with Aioli

MAIN PLATES

Crispy Duck Salad

14 | 19

Asian BBQ sauce confit duck, Chinese cabbage, rocket, cashew nuts, watermelon, radish, spring onion, mooli, red chilli, pickled pink ginger, sesame, orange & soy dressing (MC)

Tempura of Dayboat Cornish Hake

24

Mushy peas, tartare sauce and triple cooked chips

The Hub Festive Burger

19.5

Camembert cheese, pigs in blanket, sage & chestnut stuffing, cranberry ketchup and white cabbage slaw

Pan Roasted Cypriot Halloumi

19

Dukkah spiced honey, cracked wheat with rose harissa, dressed edamame beans & ruby grapefruit

Violino Pumpkin & Saffron Risotto

17

Rocket, lemon & aged parmesan

Ribeye Steak

36

Pickled walnuts & watercress salad, roasted garlic & parsley butter. Served with Koffman Fries

SIDES

Pigs in Blankets

7

Baby Gem, Mustard & Tarragon Salad

7

Green Beans and Confit Shallots

6

Fries

6

Roasted Potatoes with Aioli

6

(MC) = Members Choice 50% off

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

Served til 12noon

Served till 4pm