

# HUBBOX MENU

## BEEF BURGERS

### CLASSIC 6.95

Patty, mayo, red onion, lettuce

### CLASSIC CHEESE 7.95

Patty, mayo, red onion, lettuce with either cheddar, Swiss or burger cheese

### ALL STAR 8.25

Patty, ketchup, mustard, onion, burger cheese, pickle, lettuce

### HUB 8.95

Patty, bacon, Swiss, Hub sauce, red onion, lettuce

### MUSHROOM SWISS 9.50

Patty, creamed garlic mushrooms, Swiss, garlic mayo, lettuce

### CHILLI CHEESE 10.50

Patty, beef chilli, cheese, chipotle mayo, jalapeños, onion, lettuce

### BIG KAHUNA 11.95

Double 4oz patty, BBQ pulled pork, Swiss, BBQ sauce, mayo, lettuce, onion ring

## CHICKEN BURGERS

### BM CHICK 7.95

Buttermilk-fried chicken breast, garlic mayo, lettuce

### KIM YUM CHICK 8.50

Buttermilk-fried chicken breast, Korean BBQ sauce, chipotle mayo, lettuce

### BRIE B KING 8.95

Grilled chicken breast, bacon jam, brie, garlic mayo, rocket

### BBQ CHICK 8.95

Buttermilk-fried chicken breast, BBQ sauce, double burger cheese, pickles, lettuce

### KALI CHICK 9.25

Grilled chicken breast, chorizo jam, guacamole, charred pepper, chipotle mayo, rocket

### BUFFALO BLUE 9.50

Buttermilk-fried chicken breast, Buffalo hot sauce, blue cheese mayo, burger cheese, pickle, lettuce

Our menu celebrates the rich source of local produce available in the Southwest. From traditionally farmed, grass fed Moorland cattle, to small cottage industries that make craft beer & cheese, or fruit & veg supplied by Cornish growers. Our 6oz beef patties and English chicken breast come from Philip Warren butchers and our cream & vegan burger buns from Baker Tom.

The relationship with our producers is the heartbeat of Hubbox.

## VEG & VEGAN BURGERS

### BETSY V 7.95

Falafel, charred pepper, hot sauce, garlic mayo, onion, lettuce

### FAKIN' BACON VG 8.95

Squash / black bean patty, vegan BBQ mayo, facon jam, vegan cheese, lettuce

### THE BIG CHEESE V 9.25

Buttermilk-fried halloumi, pineapple relish, beetroot, Swiss, pickle, garlic mayo, rocket

### ALL STAR PLANT VG 9.95

Plant-based patty, vegan cheese, ketchup, mustard, onion, pickle, lettuce

### SWISS JULIE VG 11.25

Plant-based patty, creamed garlic mushrooms, vegan cheese, lettuce, vegan garlic mayo

### CHILLI PLANT VG 12.50

Plant-based patty, vegan chilli, vegan cheese, jalapenos, vegan chipotle mayo, onion, lettuce



## FRIES

### SKIN-ON FRIES GF VG 3.50

With rosemary Cornish sea salt

### SWEET POTATO FRIES GF VG 4.50

With rosemary Cornish sea salt

### CHEESY FRIES GF 4.50

Skin-on fries topped with cheddar

### CHILLI CHEESE FRIES GF 7.50

Skin-on fries, beef chilli, cheddar, sour cream, jalapeños, onion

### VEGAN CHILLI FRIES GF VG 7.50

Skin-on fries, vegan chilli, vegan cheese, jalapeños, onion

### MOTHER CLUCKER FRIES GF 7.50

Skin-on fries, buttermilk-fried chicken, cheese sauce, sour cream, Korean BBQ sauce

### BUFFALO FRIES GF 7.50

Skin-on fries, buttermilk-fried chicken, cheese sauce, blue cheese mayo, Buffalo hot sauce

### BOSTON FRIES 7.95

Hand-cut fries, BBQ pulled pork, BBQ sauce, Carolina slaw

## MAKE ME DIRTY 1.25

Top your fries with Hub sauce, diced white onions & jalapeños

## SIDES

### BUFFALO WINGS x 3 5.95

Buttermilk-fried free range chicken wings, Buffalo hot sauce, blue cheese mayo

### HALLOUMI FRIES GF V 5.50

Buttermilk-fried halloumi sticks. Choose your favourite dip /sauce from the box below.

### CHICKEN STRIPS GF 5.95 / 8.95

3 / 5 strips of buttermilk-fried chicken breast. Choose your favourite dip /sauce from the box below.

### ONION RINGS GF V 3.50

Homemade fried onion rings

### CAROLINA SLAW GF VG 3.50

White / savoy / red cabbage, fennel, carrot, Carolina mustard dressing

### COWBOY BEANS VG 2.95

Smoky BBQ beans

### BURNT END BEANS 3.95

BBQ beans, smoked burnt ends

### NACHOS 5.95

Corn nacho chips, guacamole, jalapeños, salsa, sour cream, cheese sauce

### CAESAR SALAD V 4.50 / 7.95

Gem lettuce, Parmesan croutons, Caesar dressing, Parmesan.

Add buttermilk-fried or grilled chicken / halloumi for 3.50

### HUB GRAVY 2.00

Enjoy your burger or fries topped with Hub gravy

## SAUCES / DIPS 1.25

HBX BBQ, Korean BBQ, Hot sauce, roasted garlic mayo, Hub hot sauce, Hub sauce, jalapeño mayo, blue cheese mayo, vegan Hub, vegan mayo

GF gluten free / V vegetarian / VG vegan

Some dishes may contain nuts. Full allergy information available on request. Lose the wheat & enjoy the meat with a cornflour tortilla. Please ask a member of staff when ordering.

# HUBBOX DRINKS

## COFFEE

Our coffee is roasted for us by Origin who source the most distinctive coffee beans from around the globe. They pay a fair price to the farmers in the interests of sustainability & import in 'micro-lots' to roast back home in Cornwall, ensuring the coffee is always fresh & always changing. All our drinks are available dairy-free using barista-style oat milk for 25p extra. As standard, we serve a double shot of espresso.

**ESPRESSO 2.35**

**FLAT WHITE 2.70**

**LATTE 2.80**

**CAPPUCCINO 2.80**

**AMERICANO 2.50**

**MOCHA 3.00**

**ICED COFFEE 3.25**

Origin double espresso, ice cold milk, vanilla syrup

## TEA

Loose-leaf pyramid bags from Canton Tea Co. served in a pot

**BREAKFAST TEA 2.20**

**EARL GREY 2.20**

**GREEN TEA 2.20**

**PEPPERMINT 2.20**

**RED BERRY 2.20**

**PEACH ICED TEA 3.25**

Freshly made chilled tea, peach syrup & fresh lemon juice

## HOT CHOCOLATE

Made with Origin Fair trade drinking chocolate

**HOT CHOCOLATE 2.50**

**HBX HOT CHOCOLATE 2.95**

Origin Hot Chocolate with whippy cream and mini marshmallows

## SHAKES

**MALT MILKSHAKES LRG 5.95 REG 3.95**

American-style shakes made fresh with ice cream, malt, whole milk, topped with whippy cream. Make your shake gluten-free by removing the malt. Please ask your server.

**BANANA**

**SALTED CARAMEL**

**OREO**

**VANILLA**

**CHOCOLATE**

**STRAWBERRY**

**FIZZY** 1/2 PINT / PINT

**COKE 1.95 / 3.60**

**DIET COKE 1.80 / 3.40**

**LEMONADE 1.80 / 3.40**

## FIZZ

**LE DOLCI COLLINE PROSECCO SPUMANTE BRUT**

Italy. Pale green with lemon hues. Hints of apple & peach on the nose. Light & delicate with citrus notes - it's dry, soft & creamy.

**125ML GLASS 4.75 | BOTTLE 27.00**

## BEER

Order as a single bottle/can or buy a bucket of beer

**SAN MIGUEL 4.8% 3.25 / 11.95**

**CORONA 4.5% 3.70 / 13.95**

**HARBOUR INDIA PALE ALE 5.2% 4.50 / 16.95**

**HARBOUR HELLES LAGER 4.5% 4.50 / 16.95**

**HARBOUR ANTIPODEAN IPA 5.5% 4.75 / 17.95**

**KONA BIG WAVE GOLDEN ALE 4.4% 4.95 / 18.95**

**KONA LONGBOARD ISLAND LAGER 4.6% 4.95 / 18.95**

**KONA HANAIEI ISLAND IPA 4.5% 4.95 / 18.95**

## DRAUGHT

2/3 PINT / PINT / 3 PINT PITCHER

**KOREV CORNISH LAGER 4.8% 3.10 / 4.50 / 13.00**

**HUB PALE ALE 3.9% 3.05 / 4.40 / 12.50**

**SHEPPY'S 200 CIDER 4.5% 3.20 / 4.60 / 12.95**

**BROOKLYN LAGER 5.2% 3.80 / 5.50 / 15.50**

## GUEST BEERS

Please ask one of our team to see what's featuring on our taps today

## CIDER

500ML BOTTLES

**RATTLER PEAR CIDER 4% 4.75**

**SHEPPY'S ELDERFLOWER CIDER 4% 4.95**

**SHEPPY'S RASPBERRY CIDER 4% 4.95**

## WHITE WINE

**PRIME CUTS WHITE**

South Africa. Bright citrus overtones, tangy fruits, blossom notes

**175ML GLASS 4.10 | 250ML GLASS 5.80 | BOTTLE 17.00**

**IL BADALISC PINOT GRIGIO**

Italy. Aromatic, apple, peach, honey & crisp citrus acidity

**175ML GLASS 5.10 | 250ML GLASS 7.20 | BOTTLE 21.00**

**WANDERLUST SAUVIGNON BLANC**

New Zealand. Intense ripe citrus, fresh, zippy tropical fruit

**175ML GLASS 6.00 | 250ML GLASS 8.50 | BOTTLE 25.00**

## RED WINE

**PRIME CUTS RED**

South Africa. Brightly moreish, red berry fruit, smooth zingy finish

**175ML GLASS 4.10 | 250ML GLASS 5.80 | BOTTLE 17.00**

**MUCHO MAS MERLOT**

Chile. Fresh bramble, dark chocolate, spice, smooth tannins

**175ML GLASS 4.70 | 250ML GLASS 6.70 | BOTTLE 20.00**

**TURNO DE NOCHE MALBEC**

Argentina. Bright red, aromatic, red currant, cassis

**175ML GLASS 6.00 | 250ML GLASS 8.50 | BOTTLE 25.00**

## ROSÉ

**MIRABELLO PINO GRIGIO ROSÉ**

Italy. Fresh, dry, red berry character, crisp finish

**175ML GLASS 4.50 | 250ML GLASS 6.40 | BOTTLE 18.50**

**ANOTHER STORY WHITE ZINFANDEL ROSÉ**

USA. Strawberry ice cream, bright, berry fruited palate, off-dry finish

**175ML GLASS 4.70 | 250ML GLASS 6.70 | BOTTLE 20.00**

## COCKTAILS

5.95

**RASPBERRY COLLINS**

A real classic. Beefeater gin with a splash of blackberry liqueur & raspberries thrown in. Shaken with fresh lemon & topped with soda. Absolute beauty.

**LONG BEACH ICED TEA**

Absolut vodka, Beefeater gin, Havana 3YO rum, Olmeca tequila & orange liqueur shaken with lemon & topped with cranberry juice. Beachy!

**SEX ON THE BEACH**

As fruity as it gets. Absolut vodka, Midori melon & Chambord black raspberry liqueurs shaken with cranberry & pineapple juice.

**COSMO ROCKS**

A riff on the classic Cosmopolitan with Absolut Citron vodka, orange liqueur, fresh lime & cranberry juice shaken hard & served over ice.

**WOO WOO**

The 80's most quaffable cocktail. Absolut vodka, peach liqueur & fresh lime shaken up and topped with cranberry juice. Let's dance.

## SOFTS

**OLD DOMINION ROOT BEER 355ML 3.75**

**OLD DOMINION CHERRY SODA 355ML 3.75**

**BUNDABERG GINGER BEER 375ML 3.75**

**APPLETISER 330ML 2.95**

**COCA COLA 330ML 2.60**

**DIET COKE 330ML 2.40**

**COKE ZERO 330ML 2.40**

**SPRITE 330ML 2.40**

**FANTA 330ML 2.40**

**TING SPARKLING GRAPEFRUIT 375ML CAN 1.75**

## COOLERS

Freshly made to order using fresh fruit juices & syrups.

**HUB LEMONADE 3.25**

Freshly squeezed lemon juice, crushed lemon slices, homemade sugar syrup topped with soda.

**WITH PLYMOUTH GIN 5.95**

**HUB RASPBERRY LEMONADE 3.50**

Raspberries, freshly squeezed lemon juice, raspberry syrup topped with soda.

**WITH ABSOLUT KURANT VODKA 5.95**

**HUB COOLER 3.50**

Mint, cucumber, sugar syrup, freshly squeezed lime, lemon juices topped with soda.

**WITH BEEFEATER GIN 5.95**

**ELDERFLOWER COOLER 3.50**

Elderflower syrup, apple juice, freshly squeezed lemon juice topped with soda.

**WITH ABSOLUT PEAR VODKA 5.95**

**PASSIONFRUIT COOLER 3.50**

Fresh passion fruit, freshly squeezed lime, orange juice, passion fruit syrup topped with soda.

**WITH HAVANA ESPECIAL RUM 5.95**