

CHOOSE YOUR WINE...

White

Chardonnay, Whispering Hills, California Ripe, Tropical Lemony

Red

Merlot, Whispering Hills, California Soft, Vibrant, Juicy

Rose

White Zinfandel, Whispering Hills, California Lively, Fresh Summer Fruits

STARTERS

- ☑ Soup Of The Day, Fresh Rosemary And Rock Salt Foccacia
Fishcakes Of The Day, Baby Leaves, Citrus Aioli
- ☑ Feta And Olive Tart, Peppered Rocket, Tomato Chutney
Panfried Mackerel Fillet, Balsamic Beetroot, Feta Bon Bons, Dill Dressing
- ☑ Salt And Pepper Chicken Wings, Chilli Jam, Sesame Oil
- ☑ Roasted Chestnut Mushrooms, Chive Butter, Toasted Sourdough
Sticky Treacle BBQ Pork Ribs, Crispy Shallots
- ☑ Thai Duck Salad, Toasted Sesame, Roasted Cashews, Lime And Ginger Dressing
Crispy Panko Crusted Calamari, Confit Garlic Mayonnaise, Dressed Baby Leaves
- ☑☑ Roasted Peach, Tenderstem Broccoli, Crushed Hazelnuts, Pomegranate, Herb Vinaigrette

SIDE ORDERS

Proper Chips	£2.95
Seasonal Vegetables	£3.25
Creamy Mash	£3.25
Seasonal Mixed Salad	£2.95
Bread and Butter	£2.25
Garlic Pizza Bread	£3.50
...with Cheese	£3.95
Beer Battered Onion Rings	£2.50
Marinated Olives	£2.95

Information regarding food allergens is available upon request; please ask your server

THE HUB

ALEHOUSE & KITCHEN

WINE & DINE

2 courses with a bottle of wine PER PERSON

£19.50

Every **Tuesday** 4.30 - 10.30pm

MAIN COURSES

- Cask Ale Battered Haddock, Proper Chips, Mushy Peas, Tartare Sauce
- 8oz British Beef Burger, Tomato, Gherkin, Baby Gem, Red Onion, Proper Chips, 'Hubslaw'
- Chargrilled Pork Ribeye, Chorizo And Butterbean Stew, Roasted New Potatoes
- Pan Roasted Duck Breast, Sautéed Potatoes, Wilted Pak Choi, Orange And Ginger Sauce
- Pan Roasted Seabass Fillets, Ratatouille, Salsa Verde
- ☑ Sun-blushed Tomato, Olive And Feta Frittata, Rocket And Carrot Salad, Mint Crème Fraîche
- Aged 8oz British Sirloin Steak, Proper Chips or Horseradish Mash, Field Mushroom, Roasted Vine Tomatoes
(choice of garlic butter, peppercorn or béarnaise sauce)
- ☑☑ Fragrant Thai Green Curry, Coconut Basmati Rice, Cucumber And Mint Pickle, Toasted Cashews

Roast Chicken Supreme, 'Neeps And Tatties', Baby Turnips, Thyme Jus

- ☑ Superfood Salad; Baby Spinach, Edamame Beans, Vine Tomatoes, Broccoli, Avocado, Toasted Pumpkin Seeds, Lemon and Olive Oil Dressing with a choice of Tofu, Feta or Teriyaki Salmon

Linguine Pasta, Sautéed King Prawns, Roasted Peppers, Chilli, Garlic, Fresh Coriander

The Hub Alehouse & Kitchen
Casartelli Building, 16 Hanover St, Liverpool L1 4AA



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www.thehub-liverpool.com



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STONE BAKED PIZZAS

- ☑ Bocconcini Mozzarella, Sunblushed Tomatoes, Fresh Oregano & Basil
Chorizo, Salami, Home Dried Tomatoes, Spring Onions & Rocket
- ☑ Goats Cheese, Moroccan Spiced Aubergine, Courgette, Red Peppers, Rocket
Grilled Chicken, Mushrooms, Chargrilled Corn, Chilli, Rosemary

PUDDINGS

£5.25

- Apple And Raspberry Crumble, Crème Anglaise
- Orange And Vanilla Crème Brulee, Almond Shortbread
- Banana Sticky Toffee Pudding, Rum And Raisin Ice Cream
- Double Chocolate Brownie, Raspberry Ripple Ice Cream
- Lemon Tart, Torched Meringues, Raspberries, Mint
- "Hub Eton Mess" Spring Berries, Meringue, Chantilly Cream

A Trio Of Desserts To Share - **£9.95**
Orange And Vanilla Crème Brulee, Almond Shortbread, Double Chocolate Brownie, Raspberry Ripple Ice Cream, "Hub Eton Mess" Spring Berries, Meringue, Chantilly Cream

Cheshire Farm Ice Cream **£4.50**

CHEESEBOARD

£6.95

(Choose 3 from 5 cheeses + Crackers, Piccalilli, Tomato Chutney, Pickled Onion)

"Channel Island Brie" – Creamy, Mild, Golden Brie made with the Full Cream Milk of Guernsey Cows

"Cashel Blue" – Tipperary, Firm, Creamy, Tangy Blue

"Black Bomber" – Snowdonia, Creamy, Smooth, Extra Mature Cheddar

"Snowdonia Red Devil" – Denbigh, Red Leicester Style, Hint of Chilli

"Oakwood Smoked Cheddar" – Ford Farm, Dorchester; Matured for a Year then Slowly Smoked Over Oak Chippings