

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 Focaccia

Cod and Haddock Fishcakes, Smoked
Paprika Aioli, Baby Leaves

- ☑ Blue Cheese, Pear and Walnut Tart, Onion
Chutney

- ☑ Teriyaki Chicken Wings, Crispy Noodle
Salad, Sesame Seeds

Roasted King Prawns, Chorizo, Lemon
Butter, Sourdough Toast

- ☑ Warm Goats Cheese Salad, Caramelised
Onions, Garlic and Thyme Croûtons,
French Mustard Dressing

Asian Sticky Pork Ribs, Spring Onion and
Lime Salad

Homemade Scotch Egg With Black
Pudding, 'Hubslaw', Peashoots

Fritti Misti; Tempura Prawns, Calamari
and Whitebait, Curried Aioli

- ☑ Avocado Salad, Pickled Radish, Carrot,
Beetroot, Chimichurri Dressing

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'

Char-grilled Pork Ribeye, Chorizo and Butterbean
Stew, Roasted New Potatoes Tenderstem Broccoli

- ☑ Barbecued Chilli Duck Breast, Pineapple and Papaya
Salad, Soy, Ginger and Honey Dressing, Crushed
Cashews

Panfried Seabass Fillets, Crushed Sweet Potato, Lime
Hollandaise, Crispy Leeks

- ☑ Char-grilled Asparagus, Pea and Mint Risotto, Crispy
Shallots, Truffle oil

Aged 8oz British Beef Steak, Proper Chips Or
Horseradish Mash, Field Mushroom, Roasted Vine
Tomatoes
(choice of garlic butter, peppercorn or béarnaise sauce)

- ☑ Spinach and Ricotta Gnocchi, Sunblushed Tomatoes,
Toasted Pine Nuts, Fresh Chard

Pan Roasted Chicken Supreme, Wild Mushroom and
Charred Corn Risotto, Chicken 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, Roasted Courgettes, Yellow Cherry
Tomatoes, Olives, Tomato and Garlic Sauce, Fresh
Parmesan

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



@TheHubLiverpool



www.thehub-liverpool.com



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0151 709 2401

STONE BAKED PIZZAS

- ☑ Bocconcini Mozzarella, Sunblushed
Tomatoes, Fresh Oregano & Basil

Chorizo, Salami, Home Dried Tomatoes,
Spring Onions & Rocket

- ☑ Goats Cheese, Mushrooms, Spring Onion,
Roasted Peppers

Chargrilled Chicken, Smoked Bacon,
Sweetcorn, Caramelised Red Onion

PUDDINGS

£5.25

Traditional Lemon Posset, Toasted
pistachios Shortbread biscuits

Summer Fruit Bread and Butter Pudding,
Crème Anglaise, Fresh Mint

Caramelised Fig Tart, Minted Crème
Fraîche, Candied Pecans

Salted Caramel Brownie, Black Cherry Ice
Cream, Ginger Crumb

White Chocolate and Passion Fruit
Cheesecake, Summer Fruit Coulis

"Hub Eton Mess" Summer Berries,
Meringue, Chantilly Cream

A Trio Of Desserts To Share - Salted
Caramel Brownie, Black Cherry Ice
Cream, Traditional Lemon Posset,
shortbread biscuits, "The Hub Eton Mess"

Cheshire Farm Ice Cream **£4.50**
And Sorbets Available

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

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