

## 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 (v)

Salt Baked Beetroot Salad, Feta Cheese,  
Balsamic pickled onions (v)

Avocado Salad, Pickled Radish, Carrot,  
Beetroot, Chimichurri Dressing(ve)

Soy Marinated Cod, Chorizo, Fennel,  
Dill and Apple

Caramelised Pear, Goats Cheese, Pecan and  
Chicory Salad, Tomato Vinaigrette (v)(n)

Cod and Haddock Fishcakes, Smoked  
Paprika Aioli, Baby Leaves

Spicy Ginger and Honey Chicken Wings,  
Asian Vegetable Salad (n)

Smoked Mackerel Pate, Toasted Sourdough,  
Onion Jam

Caribbean Style Jerk Ribs, Pineapple  
and Chilli Sambal, Crushed Peanuts (n)

Homemade Scotch Egg With Black Pudding,  
'Hub-slaw', Peashoots

## SIDE ORDERS

· Proper Chips	<b>£2.95</b>
· Seasonal Vegetables	<b>£3.25</b>
· Creamy Mash	<b>£3.25</b>
· Seasonal Mixed Salad	<b>£2.95</b>
· Bread and Butter	<b>£2.25</b>
· Garlic Pizza Bread	<b>£3.50</b>
· Garlic Pizza Bread With Cheese	<b>£3.95</b>
· Beer Battered Onion Rings	<b>£2.50</b>
· Marinated Olives	<b>£2.95</b>

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

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# THE HUB

## ALEHOUSE & KITCHEN

WINE & DINE

2 courses with a bottle of wine PER PERSON

**£19.50**

Every **Tuesday** 4.30 - 10.30pm

## MAIN COURSE

- Cask Ale Battered Haddock, Proper Chips,  
Mushy Peas, Tartare Sauce
- 8oz British Beef Burger, Crispy Bacon, Mature  
Cheddar, Tomato, Gherkin, Baby Gem,  
Red Onion, Proper Chips, 'Hub-slaw'
- Peri-Peri Chicken Fillet Burger, Smoked Garlic  
Mayonnaise, Proper Chips, 'Hub-slaw'
- Aged 8oz British Sirloin Steak, Proper Chips,  
Roast Field Mushroom, Confit Tomato (choice of  
garlic butter, peppercorn or béarnaise sauce)
- Shepherd's Pie; Minced Cumbrian Lamb Shoulder,  
Peas, Carrots, Onions, Rich Red Wine Sauce,  
Creamy Mash
- Braised Ox Cheeks, Red Wine and Wild Mushroom  
Sauce, Creamy Horseradish Mash
- Ham, Egg & Chips; Homecooked Hand Carved  
Ham, Fried Free Range Egg, Proper Chips
- Superfood Salad; Baby Spinach, Edamame Beans,  
Vine Tomatoes, Broccoli, Avocado, Toasted  
Pumpkin Seeds, Lemon and Olive Oil Dressing  
With A Choice Of Tofu (ve), Feta (v)  
or Teriyaki Salmon(£2.00 extra)
- Panfried Seabass Fillets; Mussel, Clam and  
Samphire Butter Sauce, Confit Tomatoes, Fennel
- Roast Duck Breast, Celeriac Puree,  
Caramelised Fig, 5 Spice Jus
- Pan Roasted Chicken Supreme, Potato Gnocchi,  
Courgette, Tomato and Olive Sauce
- Roasted Butternut Squash, Pearl Barley,  
Spelt and Sage Risotto (ve)

## PASTA

Papardelle Pasta, Roasted Courgettes, Yellow Cherry  
Tomatoes, Olives, Tomato and Garlic Sauce (v)

'Linguine Carbonara'; Smoked Bacon, Mushrooms,  
Creamy White Wine Sauce, Parmesan

Spaghetti Bolognese, Slow Cooked Welsh Beef,  
Rich Tomato and Red Wine Sauce

## PIZZA

- Bocconcini Mozzarella, Sunblushed Tomatoes,  
Fresh Oregano & Basil (v)
- Chorizo, Salami, Home Dried Tomatoes,  
Spring Onions & Rocket
- Goats Cheese, Mushrooms, Spring Onion,  
Roasted Peppers (v)
- Chargrilled Chicken, Smoked Bacon,  
Sweetcorn, Caramelised Red Onion

## PUDDINGS

All **£5.50**

Winter Berry Bread and Butter Pudding,  
Crème Anglaise

Double Chocolate Brownie, Salted Caramel Ice  
Cream, Crushed Pistachios (n)

Honey Roasted Apple and Cinnamon, Oaty  
Crumble Topping, Traditional Custard

Raspberry Syllabub, Homemade Shortbread,  
Raspberry Meringue

Caramelised Fig Tart, Minted Crème Fraiche,  
Candied Pecans (n)

White Chocolate and Coconut Cheesecake,  
Pineapple Jam

A Trio Of Desserts To Share: Double Chocolate  
Brownie, Salted Caramel Ice Cream, Crushed  
Pistachios Raspberry Syllabub, Homemade  
Shortbread, Raspberry Meringue, White Chocolate  
and Coconut Cheesecake, Pineapple Jam (n) **£10.95**

Cheshire Farm Ice Cream and Sorbets  
(Choose 3 from the selection) **£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

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

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