



## CHOOSE YOUR WINE...

### White

Short Mile Bay Sauvignon Blanc  
Unoaked, Spring Blossom, Honey

### Red

Short Mile Bay Shiraz  
Blackcurrant, Bramble, Black Pepper Spice

### Rose

Whispering Hills White Zinfandel  
Lively, Fresh, Summer Fruit Flavours



2 courses with a bottle of wine PER PERSON

**£19.50**

Every **Tuesday** 12pm - 10.30pm

## PIZZA

- Margherita; Cheese and Tomato (v)
- Fiorentina; Spinach, Egg, Goats Cheese (v)
- Farmhouse; Ham, Mushrooms, Olives, Red Onions
- Meat Feast; Ham, Pepperoni, Chicken, Ground Beef

## PUDDINGS

**All £5.50**

- Lemon Meringue Pie, Swiss Meringue, Fruit Coulis, Shaved Chocolate
- Double Chocolate Brownie, Salted Caramel Ice Cream, Crushed Pistachios (n)
- Apple & Rhubarb Crumble, Crème Anglaise
- Banoffee Sundae; Dulce De Leche, Banana Ice Cream, Crushed Hazelnuts, Sliced Banana, Chantilly Cream, Chocolate Sauce(n)
- Almond Frangipane Tart, Banana Ice Cream, Maple Syrup (n)
- Wild Berry and Vanilla Cheesecake, Mango Coulis
- A Trio Of Desserts To Share: Double Chocolate Brownie, Salted Caramel Ice Cream, Crushed Pistachios Banoffee Sundae; Dulce De Leche, Banana Ice Cream, Crushed Hazelnuts, Sliced Banana, Chantilly Cream, Chocolate Sauce and Wild Berry and Vanilla Cheesecake, Mango Coulis (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

## STARTERS

- Soup Of The Day, Fresh Rosemary and Rock Salt Focaccia (v)
- Beetroot Carpaccio, Whipped Goats Cheese, Pecans, Vinaigrette (v)(n)
- Grilled Asparagus, Poached Egg, Lemon Hollandaise, Shaved Parmesan (v)
- Mackerel Spring Rolls, Chilli Watercress and Lime Salad
- Moroccan Spiced Halloumi Chips, Hummus, Crispy Onions, Coriander (v)
- Pear and Blue Cheese Salad, Caramelised Onions, Crushed Walnuts (n)(v)
- Cauliflower Tempura, Crispy Rocket, Chilli Jam (ve)
- Homemade Scotch Egg With Black Pudding, ‘Hub-slaw’, Peashoots
- Salmon and Dill Fishcakes, Dressed Baby Leaves, Tartare Sauce
- Salt and Pepper Chicken Wings, Roasted Peppers and Onions, Chilli Jam
- Beetroot Cured Salmon, Horseradish, Carrot and Celeriac Remoulade, Thyme Crackers
- BBQ Baby Back Ribs, Fresh Lime

## SIDE ORDERS

- Proper Chips **£2.95**
- Seasonal Vegetables **£3.45**
- Creamy Mash **£3.45**
- Seasonal Mixed Salad **£2.95**
- Bread and Butter **£2.45**
- Garlic Pizza Bread **£3.95**
- Garlic Pizza Bread With Cheese **£4.25**
- Beer Battered Onion Rings **£2.95**
- Marinated Olives **£2.95**

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## MAIN COURSE

- Cask Ale Battered Haddock, Proper Chips, Mushy Peas, Tartare Sauce
- Ham, Egg & Chips; Homecooked Hand Carved Ham, Fried Free Range Egg, Proper Chips
- 8oz British Beef Burger, Crispy Bacon, Mature Cheddar, Tomato, Gherkin, Baby Gem, Red Onion, Proper Chips, ‘Hub-slaw’
- 8oz Sirloin, Proper Chips, Confit Tomato, Roast Field Mushroom, Choice Of Sauce (Peppercorn, Béarnaise Or Garlic Butter)
- Peri-peri Chicken Fillet Burger, Smoked Garlic Mayonnaise, Proper Chips, ‘Hub-slaw’
- Swinging Grilled Lamb Kofta Skewer, Minted Yoghurt, Harissa Dressing, Flat Bread, Sumac Chips
- Sweet And Sour Pork Meatballs, Steamed Rice, Asian Vegetable Salad, Crushed Cashews (n)
- 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)
- Pan Fried Seabass Fillets, Olive Crushed New Potatoes, Spinach, Cherry Vine Tomatoes, Hollandaise Sauce
- Fish Pie; Poached Haddock, Smoked Haddock, Salmon, Creamy White Wine Sauce, Peas, Spinach, Boiled Egg, Cheddar Mash
- Roast Chicken Supreme, Chorizo, Olive, Butterbean and Tomato Sauce, Tenderstem Broccoli, Roasted New Potatoes
- Spring Green Risotto, Garden Peas, Broad Beans, Asparagus Tips, Shaved Parmesan (v)

## 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