



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 - 10pm

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 £5.95

Lemon Meringue Pie, Swiss Meringue, Fruit Coulis, Shaved Chocolate

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

Apple & Rhubarb Crumble, Crème Anglaise

Sloe Gin And Blueberry Syllabub, Pistachio Praline (n)

Chocolate and Orange Torte, Orange Sorbet (ve)

Wild Berry and Vanilla Cheesecake, Mango Coulis

A Trio Of Desserts To Share: Double Chocolate Brownie, Salted Caramel Ice Cream, Crushed Pistachios, Sloe Gin And Blueberry Syllabub, Pistachio Praline and Wild Berry and Vanilla Cheesecake, Mango Coulis (n) **£11.95**

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)

Pork, Apple And Calvados Pate, Toasted Sourdough, Winter Fruit Chutney

Mackerel Spring Rolls, Chilli Watercress and Lime Salad

Moroccan Spiced Halloumi Chips, Chilli Jam, Crisp Onions, Coriander (v)

Crayfish And Prawn Cocktail, Marie-rose Sauce, Tomato, Gem Lettuce, Melba Toast

Homemade Falafel, Smokey Harissa Hummus, Flatbread, Cucumber, Olive & Red Onion Salad

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

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**

The Hub Alehouse & Kitchen
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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

· 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)

· Pan Fried Seabass Fillets, Olive Crushed New Potatoes, Spinach, Cherry Vine Tomatoes, Hollandaise Sauce

· Herb Crusted Cod Loin with Chorizo, New Potato and Butterbean stew

· Roast Chicken Supreme, Sweet Potato Mash, Mushroom, Leek and Dijon Cream Sauce

· Spring Green Risotto, Garden Peas, Broad Beans, Asparagus Tips, Shaved Parmesan (v)

· Chargrilled Cauliflower steak, Roasted Baby Potatoes, Wilted Spinach, Chickpeas and Chimichurri (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