



OUR MENU CELEBRATES THE RICH SOURCE OF LOCAL PRODUCE AVAILABLE IN THE SOUTHWEST. FROM TRADITIONALLY FARMED, GRASS-FED MOORLAND CATTLE TO FRESH FISH CAUGHT ON DAY BOATS, SMALL COTTAGE INDUSTRIES THAT MAKE CRAFT BEER & CHEESES, OR FRUIT & VEG SUPPLIED BY CORNISH GROWERS. THE RELATIONSHIPS WITH OUR LOCAL PRODUCERS ARE THE HEARTBEAT OF HUB ST IVES.

ANTI PASTY

SNACKS TO GRAZE WHILE YOU PONDER THE PAGE
SOUR DOUGH BREAD FROM BAKER TOM'S

SMOKED HUMMUS & FIRE-GRILLED FLATBREAD VG 3.95

Hickory smoked chickpea dip, lemon oil & chopped herbs

SMOKED MACKEREL PÂTÉ & BEETROOT JAM 4.95

Cornish smoked mackerel, horseradish, lemon, Cornish crème fraîche, served with grilled Baker Tom's bread

BAKED SHARING CORNISH CAMEMBERT V 9.95

Studded with rosemary & garlic, served with dirty onion chutney & grilled Baker Tom's bread

WESTCOUNTRY CHARCUTERIE 15.95

Sharing board for two people of mixed cured meats including air-dried Dorset coppa, Ramplish Tinglr, a spicy salami produced in Dorset & fennel salami from Somerset Charcuterie served with house pickles, olives & sour dough

DYNAMITE SHRIMP 7.95

Lightly battered tiger prawns with a spicy sticky glaze

HBX CHICKEN TENDERS 4.95 + 7.95

3 or 5 strips of crispy buttermilk-fried chicken breast, served with Hub hot sauce, jalapeño mayo, ranch or BBQ

NACHOS

FLOUR TORTILLAS, FRIED FRESH DAILY & SEASONED WITH CORNISH SEA SALT & LIME JUICE. ALL NACHOS ARE SERVED WITH TOMATO SALSA & SOUR CREAM.

NACHOS & GUAC V 7.95

Nacho chips topped with Westcountry cheddar, guacamole, sour cream & salsa

+ REFRIED BEANS V 8.95

+ CHILLI 8.95

+ PULLED PORK 9.50

+ VEGAN CHILLI VG 9.50

SIDES

ONION RINGS GF V 3.50

Homemade fried onion rings

HUB SUMMER SLAW V 3.50

White cabbage, red onion, celeriac, fennel & carrot in a basil mayo

BBQ BURNT END BEANS 3.95

Smokey BBQ beans mixed with the burnt ends of our smoked brisket & pork

MAC & CHEESE 3.50 / 5.95

Made with Westcountry cheddar topped with parmesan crumb

WHOLE BAKED & CHARRED SWEET POTATO VG 3.95

sauce

SAUCES ON THE SIDE 1.00

BBQ, roasted garlic mayo, Hub hot sauce, Hub sauce, jalapeño mayo, vegan mayo, Korean BBQ & ranch

HAYLE CAESAR 9.95

Chargrilled chicken, cos lettuce, Caesar dressing, sour dough croutons & parmesan

HUB SUMMER SALAD V 9.50

Chickpeas, harissa marinated halloumi, chargrilled courgette, roasted red peppers, pomegranate, parsley, mint & crispy flatbread

MACKEREL SALAD GF 9.50

Smoked mackerel, new potatoes with dill, asparagus, peas & soft boiled egg

Barbecue Burgers & Beers

HUB ST IVES

THE SOUTH WEST'S FINEST BURGERS

OUR MEAT IS SUPPLIED BY PHILIP WARREN OF LAUNCESTON & IS TRADITIONALLY FARMED ALONG THE CORNWALL & DEVON BORDER. OUR BURGERS ARE MADE USING SELECTED CUTS OF RARE BREED, 21 DAY DRY-AGED BEEF. OUR BURGERS AND PATTIES ARE SERVED IN TOASTED BAKER TOM'S BUNS. ADD AN EXTRA PATTY 3.50

HBX CLASSIC 5.95

6oz 100% rare breed Cornish beef patty with Hub Southwest sauce, pickled red onions & lettuce

CLASSIC CHEESE 6.95

6oz beef patty with a choice of Westcountry cheddar, Blue, Swiss or American-style burger cheese with mayo, red onion & lettuce

ALL STAR 7.95

6oz beef patty, American-style burger cheese, French's mustard, Tommy K, diced onion & pickles with shredded lettuce

CHILLI CHEESE 9.95

6oz beef patty, beef chilli, jalapeños, white onion, American-style burger cheese, chipotle mayo & shredded lettuce

SMOKEY B 9.95

Slow n low smoked beef brisket, dirty onions, Swiss cheese, mayo, French's mustard & slaw

VEG + VEGAN

BETSY V 8.25

HBX falafel, garlic & coriander St Ewe mayo, roasted red pepper, Zhug & shredded lettuce

ALL STAR PLANT VG 10.95

Moving Mountain Burger, French's mustard, Tommy K, pickles, shredded lettuce & vegan cheese

FAKIN' BACON VG 8.95

Squash & black bean patty, vegan BBQ mayo, vegan facon jam, vegan cheese & shredded lettuce

THE BIG CHEESE V 7.95

Griddled halloumi, burnt pineapple relish, beetroot, Swiss cheese, garlic mayo & wild rocket

HUB BURGER + XL 8.25 + 12.95

6oz beef patty with Swiss cheese, Warren's smoked bacon, Hub sauce with red onion & lettuce

KAHUNA + XL 9.95 + 13.95

6oz beef patty, BBQ pulled pork, Swiss cheese, BBQ sauce, mayo, shredded lettuce & onion rings

XL BACON DOUBLE CHEESE 13.95

2 x 6oz beef patties, Warren's smoked bacon, American-style burger cheese, shredded lettuce & BBQ sauce

PIT BURGER 9.95

6oz beef patty, slow-smoked brisket, BBQ sauce, American-style burger cheese & slaw

Chicken Burgers

OUR BUTTERMILK-FRIED CHICKEN IS MADE USING OUR OWN GLUTEN-FREE FLOUR MIX. WE CAN ALSO SWAP THE BUN FOR A GLUTEN-FREE TORTILLA.

KIM YUM CHICK 7.95

Crispy buttermilk-fried chicken breast with Korean BBQ sauce, shredded lettuce & Gochujang mayo

KATSU CHICKEN 8.95

Panko coated-fried chicken, pickled carrot & Mouli, Katsu Curry sauce Kewpie mayo & shredded lettuce

CLUBBOX 8.95

Grilled chicken breast, Warren's smoked bacon, guacamole, hash brown, ranch dressing, Swiss cheese, red onion, tomato & lettuce

BUTTERMILK CHICKEN 7.95

Crispy buttermilk-fried chicken breast with roasted garlic mayo, lettuce & tomato

BRIE B KING 8.95

Grilled chicken breast, Cornish brie, bacon jam, garlic & maple mayo with wild rocket

BARBECUE GRILL

7oz FLAT IRON STEAK GF 13.95

Cornish grass-fed free range flat iron steak, seared on the chargrill & served pink with salsa verde, roasted tomato, slaw & hand-cut skin-on fries

SMOKED BBQ RACK OF RIBS GF 14.95

Smoked low and slow & finished on the chargrill, served with slaw, hand-cut skin on fries & Hub BBQ sauce

BBQ GRILLED FISH - SEE SPECIALS BOARD FOR PRICES

Fresh Cornish fish cooked on the barbecue

FLATBREAD KEBABS FROM THE GRILL

SERVED ON OUR UNLEAVENED FLATBREAD

CHICKEN KEBAB 11.95

Chargrilled Creedy Carver chicken marinated in harissa, garlic mayo, Hub hot sauce, confit'd red chilli, pickled red onion & fresh coriander

LAMB KOFTA 12.45

Spiced lamb mince kofta chargrilled over wood chips for that beach BBQ feel, mint yoghurt, pickled chilli, tomato salsa & flatleaf parsley

MONKFISH KEBAB 13.95

Confit of lemon, garlic, onion, coriander, shaved fennel, garlic mayo & rocket

SURF



WE SOURCE OUR FRESH SUSTAINABLE DAY BOAT CAUGHT CORNISH SEAFOOD DAILY.

FRIES

OUR SKIN-ON FRIES ARE HAND-CUT DAILY FROM POTATOES GROWN FOR US IN CORNWALL. DOUBLE FRIED & SEASONED WITH CORNISH SEA SALT.

MACK DADDY 7.95

Grilled St Ives mackerel, pickled beetroot jam, horseradish mayo & wild rocket served in a brioche bun

CORNISH FISH N CHIPS GF 10.95

St Ives haddock, tartar sauce, minted garden peas, Cornish sea salt, served either grilled or beer battered

SEA DOG 7.95

Crispy fried St Ives haddock, shredded lettuce & tartar sauce served in a hot dog bun

DOGS

OUR EXTRA LARGE HOTDOGS ARE 98% OAK-SMOKED FREE RANGE PORK.

BIG DOG 5.95

Pork frank, fried onions, French's mustard & Tommy K

CHILLI DOG 7.95

Pork frank, beef chilli, American-style burger cheese, French's mustard & Tommy K

TRUFFLE PIG 7.95

Pork frank, truffled mac & cheese, crispy fried onions & bacon dust

SKIN-ON FRIES GF VG 3.25

Simply seasoned with Cornish sea salt

SWEET POTATO FRIES GF VG 3.95

CHEESY FRIES GF 4.50

Skin-on fries topped with Westcountry cheddar

CHILLI CHEESE FRIES GF 6.95

Skin-on fries topped with beef chilli, white onion, diced jalapeños, sour cream & Westcountry cheddar

VEGAN CHILLI FRIES GF N VG 6.95

Skin-on fries topped with vegan chilli, white onion, diced jalapeños & vegan cheese

BOSTON FRIES GF 7.50

Skin-on fries topped with slow n low smoked pulled pork, BBQ sauce & slaw

MOTHER CLUCKER FRIES GF 7.25

Skin-on fries, buttermilk-fried chicken, cheese sauce, Korean BBQ sauce & sour cream

MAKE ME DIRTY!

Top your fries with Hub sauce, diced white, onions & jalapeños for 1.00