

Good Morning

BREAKFAST

WE SOURCE THE BEST POSSIBLE INGREDIENTS FOR YOUR BREAKFAST. OUR SAUCES ARE MADE FROM SCRATCH AND ALL OUR BREAD IS MADE IN-HOUSE. OUR MEATS COME FROM PHILIP WARREN IN LAUNCESTON. IF YOU HAVE ANY QUESTIONS ABOUT WHERE THINGS COME FROM, JUST ASK YOUR SERVER.

Pastries from An Mor Bakery, Penryn. Available at the bar.

TOASTED BLOOMER v ngci available 4.50
Butter & homemade jam

GRANOLA v 7.00
Greek yoghurt, Cornish honey, berry compote, sumac

TOMATOES ON TOAST ve ngci available 11.50
Dressed local San Marzano tomatoes, confit cherry tomatoes, olive oil, Cornish sea salt, cracked pepper, toasted bloomer

AVOCADO + EGGS v ngci available 13.50
Dressed avocado, poached St Ewe eggs, lemon, crispy chilli, coriander, toasted bloomer

FRENCH TOAST v 12.00
Puffed corn, caramel, blueberries, fennel seed, cinnamon, Greek yoghurt

EGGS FLORENTINE v 12.00
English muffin, spinach, poached St Ewe eggs, hollandaise, nutmeg

SMOKED ENDERBY HADDOCK ngci 16.50
Milk-poached haddock, spinach, poached St Ewe eggs, hollandaise, cracked pepper, nutmeg

BACON SANDWICH ngci available 8.00
Smoked back bacon, house brown sauce, watercress, toasted bloomer

THE FULL VEGETARIAN v ngci available 13.50
Poached St Ewe eggs, spinach, hash browns, beans, grilled tomato, herbed mushroom, fennel kraut, toasted bloomer

THE FULL CORNISH ngci available 16.50
Sausages, smoked back bacon, hog's pudding, poached St Ewe eggs, hash browns, beans, grilled tomato, herbed mushroom, toasted bloomer

ADD ONS +2.50 EACH

Smoked back bacon, sausage, hog's pudding, hash browns, St Ewe poached eggs

Sorry, no substitutions!

v vegetarian, ve vegan, ngci no gluten containing ingredients



DRINKS

COFFEE

OUR COFFEE IS HAND-ROASTED BY EXTRACT COFFEE ROASTERS; A TEAM ON A MISSION TO MAKE COFFEE BETTER. BETTER FOR GROWERS, FOR THE COMMUNITY, FOR THE PLANET + FOR YOU. DECAF AVAILABLE – JUST ASK YOUR SERVER.

AMERICANO	3.60
FLAT WHITE	3.80
LATTE	3.90
CAPPUCCINO	3.90
MOCHA	3.95
VANILLA ICED COFFEE	3.95

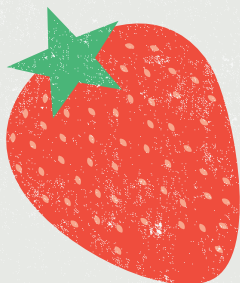
HOT CHOCOLATE

MADE WITH FAIR TRADE DRINKING CHOCOLATE.

HOT CHOCOLATE	3.50
WITH CREAM	3.95
+ MARSHMALLOWS	



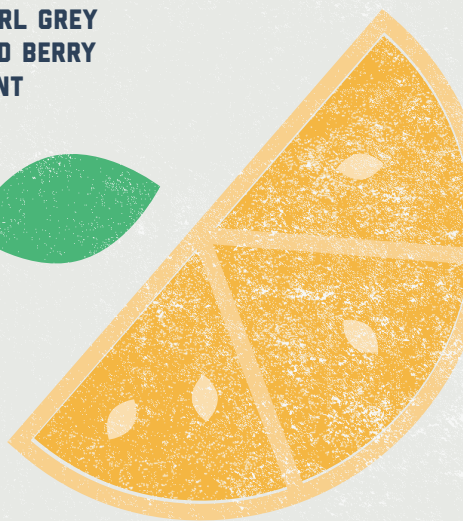
If you have a food allergy, intolerance, or coeliac disease, please speak to a member of the team before ordering. While we follow strict food safety procedures, our kitchens handle all allergens and we cannot guarantee the absence of cross-contamination.



TEA 2.85

LOOSE-LEAF PYRAMID BAGS FROM CANTON TEA CO. SERVED IN A POT.

ENGLISH BREAKFAST
GREEN
EARL GREY
RED BERRY
MINT



COLD DRINKS

FRESH OJ **3.95**
Whole oranges, freshly squeezed

MIMOSA **6.45**
Fizz, fresh orange juice

BLOODY MARY **6.95**
Vodka, tomato juice, Worcester sauce, lemon, our own blend of spices

VIRGIN MARY **4.95**
Bloody Mary, drop the vodka

Hub St. Ives

All our beef comes from native breeds, raised on moorland, grass-fed, and dry-aged. Our sauces, sides, and toppings are made in-house. Our buns are specially crafted for us – brioche buns baked with regenerative flour. They are buttered, toasted, and designed for maximum softness. No gimmicks, just great food done right.

Simple isn't easy

BURGER TRAYS

All our burgers come served with hand-cut fries from potatoes grown in the South West, slaw made fresh daily in-house, and house pickles. Pimp your fries from our loaded section, or go dirty or cheesy.

BEEF

Native breed, grass-fed, dry-aged
6oz patties.

CHEESEBURGER NGCIA 17.95
West Country Cheddar, Hub sauce,
house pickles, white onion, tomato,
butterhead lettuce

ONION + BLUE CHEESE NGCIA 18.95
Slow-cooked Lyonnaise onions,
Dolcelatte blue cheese

BACON CHEESEBURGER NGCIA 19.95
Warren's streaky bacon, bacon jam,
smoked Cheddar, mayo, tomato,
butterhead lettuce

CHILLI CHEESE 21.95
Short rib chilli, pork 'nduja, smoked
Cheddar, chipotle mayo, candied jalapeños,
green chillies, tomato, butterhead lettuce

CHICKEN

Crispy fried Creedy Carver free-range
chicken breast.

GARLIC BUTTER CHICKEN NGCIA 17.95
Garlic butter, mayo, tomato,
butterhead lettuce

KATSU CURRY CHICKEN 18.95
Katsu sauce, miso mayo, pickled ginger
slaw, coriander

CHILLI CHICKEN NGCIA 19.95
Pork 'nduja, Marty's hot sauce, chipotle
mayo, candied jalapeños, green chillies,
tomato, butterhead lettuce

VEGGIE

No meat? No problem.

BETSY NGCIA V VGA 17.95
Falafel burger, smoked cheddar, mayo,
chilli jam, avocado, pico de gallo,
pickled red onion, tomato,
butterhead lettuce

BIG CHEESE NGCIA V 18.95
Crispy fried halloumi, West Country
Cheddar, chilli jam, pickles, garlic mayo,
tomato, butterhead lettuce

SIDES

Small plates for you + your mates.

HAND-CUT FRIES NGCI VE 4.50
Seasoned with Cornish sea salt,
rosemary & lemon

MAKE ME CHEESY NGCI V +2.00
Cheese sauce, grated cheese
MAKE ME DIRTY NGCI V +1.50
Hub sauce, diced onion & candied jalapeños

HOUSE ONION RINGS NGCI V VGA 4.50
Garlic mayo, chives

SLAW NGCI V 4.50
Cabbage, carrot, fennel, celeriac, lemon,
Dijon mustard, mayo, parsley

CAESAR SIDE SALAD V 5.95
Baby gem lettuce, Caesar dressing, croutons

SHORT RIB CHILLI NACHOS 11.95
Short rib chilli, jalapeño cheese sauce,
tajin spice

FRIED NACHOS NGCI V 5.95
Jalapeño cheese sauce, tajin spice

MAC N' CHEESE V 6.95
West Country Cheddar, Dolcelatte blue
cheese, Old Winchester, toasted veggie
parm crumb

CHICKEN TENDERS x3 8.95 x5 13.50
PLAIN NGCI, **GARLIC + PARM** NGCI, or **KATSU**

GIVE THE HUB BOX O.G A FOLLOW
@HUB_STIVES

GET LOADED

Have a good time. Top your fries.

UPGRADE • MAIN
GARLIC + PARM V NGCI +2.50 • 6.95
Garlic butter, veggie parm, chives

KATSU FRIES +7.50 • 11.95
Crispy chicken tenders, katsu curry sauce,
spring onion, coriander

CRAB FRIES NGCI +9.50 • 13.95
Fresh white Cornish crab meat, crab mayo,
lemon, chives

FROM THE SMOKER

Hub classics slow-smoked in-house
served with hand-cut fries, slaw and
house pickles.

SMOKER TRAY NGCI 24.95
Cornish beef brisket, pulled pork,
rare-breed pork bratwurst

PULLED PORK BUN NGCIA 17.95
Pulled pork, Marty's hot sauce,
mayo, slaw

BRISKET BUN NGCIA 18.95
Cornish beef brisket, slow-cooked
Lyonnaise onions, American
mustard, mayo

CAESAR SALAD 15.95

Smoked free-range chicken, baby gem
lettuce, Caesar dressing, croutons,
parsley, parm

SAUCES + DIPS

GARLIC MAYO V 1.25
CHIPOTLE MAYO V 1.25
HUB SAUCE V 1.25
MARTY'S HOT SAUCE VE 1.25

DESSERT

HAPPY SUNDAES 7.50

STRAWBERRY Milk ice cream, fresh
NGCI V strawberry, strawberry jam,
chopped nuts

CHOCOLATE Dark chocolate sauce,
NGCI V 'caramac' sauce, honeycomb,
chopped nuts

AFFOGATO Chocolate liqueur sauce,
V espresso, crushed
almond biscuits



JOIN OUR CLUB + EARN REWARDS



SCAN THE QR CODE FOR FULL ALLERGEN INFO

V: vegetarian VE: vegan VGA: vegan option available

NGCI: no gluten containing ingredients NGCIA: no gluten containing ingredients available

If you have a food allergy, intolerance, or coeliac disease, please speak to a member of the team about the ingredients in your food and drink before you order. Our food and drink preparation areas may handle all allergens. Whilst safe operating procedures are in place, we cannot guarantee cross-contamination will not occur.

BEER + CIDER

Like the great Cornish weather, our taps, bottles and cans change often. To find out what's new, simply ask our servers wosson!

DRAUGHT

PORETTI 4.8%	5.95
ESTRELLA DAMN 4.6%	6.50
JUBEL PEACH LAGER 4%	5.95

BOTTLES + CANS

BUDVAR 5%	4.95
PERONI RED 4.7%	4.95
CORNISH ORCHARD GOLD 5%	5.95
SHEPPY'S RASPBERRY CIDER 4%	6.25
SHEPPY'S ELDERFLOWER CIDER 4%	6.25
CORONA 4.6%	4.75

LOW + NO

SHEPPY'S LOW CLASSIC CIDER 0.5%	5.75
ESTRELLA ZERO 0%	4.75
BROOKLYN SPECIAL EFFECTS 0.4%	5.25

HOUSE SODAS + COOLERS

Made fresh with house-squeezed lemon and lime juice.

NUDE-JULEP	4.50
A softer take on our signature julep – minty fresh with bright fruit notes	

ELDER HIGHBALL	4.50
Crisp apple paired with fragrant elderflower, lifted by fresh citrus	

HOUSE LEMONADE	3.95
Fresh, zingy and made in-house.	

HOUSE RASPBERRYADE	4.50
Tangy, bright and berry-packed	

CHERRY SODA	4.50
Rich, fruity, and full of nostalgia	

HUB ICED TEA	3.95
Lightly sweet, citrusy and refreshing	

CRODINO	6.50
A non-alcoholic spin on the Campari soda – long, bitter & refreshingly complex	

FANCY A COCKTAIL?

We're serving classic fan favourites. Ask your server for a menu.

WINE

WHITE

AMABELLI TREBBIANO ORGANIC
EMILIA ROMAGNA – Fresh lemon and pear, crisp and light with a zesty finish
5.60 • 7.90 • 23.00

REIGN OF TERROIR CHENIN BLANC
SWARTLAND – Ripe tropical fruits, lively acidity, and a hint of vanilla
6.10 • 8.60 • 25.00

WAIPARA HILLS SAUVIGNON BLANC
MARLBOROUGH, NZ – Bright grapefruit and melon with fresh citrus zip
7.20 • 10.20 • 30.00

RED

AMABELLI SANGIOVESE ORGANIC
EMILIA ROMAGNA – Soft, dry, and smooth with ripe cherry and red berry notes
5.60 • 7.90 • 23.00

REIGN OF TERROIR SHIRAZ
SWARTLAND – Blackcurrant and plum, with gentle spice and a rounded finish
6.10 • 8.60 • 25.00

ROSE

BELVINO PINOT GRIGIO ROSE
ITALY – Fresh summer berry fruit and a clean, dry finish
5.60 • 7.90 • 23.00

QUINTA DAS ARCAS 'ARCA NOVA' ROSE
PORTUGAL – Fresh berries, a light spritz, and a touch of lime zest
5.80 • 8.20 • 24.00

FIZZ

LE ALTANE PROSECCO EXTRA DRY
ITALY – Crisp citrus and pear with a soft, off-dry finish
5.40 125ML • 28.00

SOFTS

DRAUGHT 3.95	BOTTLES 3.95
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COKE
DIET COKE
FANTA
LEMONADE

COKE
DIET COKE
COKE ZERO
FANTA
SPRITE ZERO
APPLETISER



SHAKES 5.25

Indulgent, American-style shakes, hand-crafted using fresh whole milk and ice cream.

BISCOFF*
CHOCOLATE

STRAWBERRY
OREO*

*CONTAINS GLUTEN

COFFEE

Our coffee is hand-roasted by Extract Coffee Roasters; a team on a mission to make coffee better. Better for growers, for the community, for the planet and for you. Decaf available – just ask your server.

AMERICANO	3.60	CAPPUCCINO	3.90
FLAT WHITE	3.80	MOCHA	3.95
LATTE	3.90	ICED COFFEE	3.95

TEA 2.85

Loose-leaf pyramid bags from Canton Tea Co. Served in a pot.

ENGLISH BREAKFAST	RED BERRY
GREEN	MINT
EARL GREY	

HOT CHOCOLATE

Made with responsibly-sourced drinking chocolate.

HOT CHOCOLATE	3.50
WITH CREAM + MARSHMALLOWS	3.95

MATCHA

100% single origin ceremonial grade Matcha.

ICED	4.25
VANILLA	4.95
BLUEBERRY	4.95
STRAWBERRY	4.95

PHILIP WARREN BUTCHERS • BAKER TOMS • HOBBS HOUSE BAKERY • TREWITHENS DAIRY • TRINK DAIRY • DEYA BREWING COMPANY • VERDANT BREWERY • ST IVES BREWERY • BRISTOL DISTILLING CO. • BRISTOL SYRUP CO. • EXTRACT COFFEE ROASTERS

where it all comes from