

The Brunch & Lunch Menu

Available to 3.30pm

The Velvet Cloud Yogurt Pannacotta & Granola

Our homemade granola with gentle spices, nuts, dried fruit – served with honey-orange Velvet Cloud yogurt pannacotta, summer berries & syrup (contains gelatin: vegetarian/vegan alternative available)

The Eggs Baba Bida*

2 soft free range poached eggs on our homemade toasted bread, with roast pepper, spinach & rocket, warm smoked aubergine baba ganoush sauce, crumbled Ardsallagh feta, herbs & chilli

The Meaty Mezze Tray*

2 Beef & Lamb merguez-style kofta with fragrant tomato sauce & Adrshallagh feta crumble, carrot hummus, marinated artichoke, Shirazi salad; cucumber, plum tomatoes, radish & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint

The Vegan Mezze Tray*

2 Mushroom, Black Bean & Quinoa kofta with Avocado “Crème”, carrot hummus, marinated artichoke, Shirazi salad; cucumber, plum tomatoes, radish & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint

The Cauli-Chew Wrap (Vegan)*

Lemon-battered Cauliflower gently spiced, harissa aioli, carrot, pickled red onion, spinach leaves in a wrap.
Comes with your choice of one of our salads (see below) or our soup of the day

The Moroccan Chicken Sandwich*

Slow roasted Ras El Hanout pulled chicken with puy lentil, pickled fennel & leaves, yogurt dressing – on our homemade bread.
Comes with your choice of one of our salad (see below) or our soup of the day

The Pork Mojo*

Spiced Roast Pork Belly, charred onions, wilted summer greens, a punchy red pepper mojo sauce – all on warm bread with a jug of rich pork gravy on the side

The Summer 3-Salad Plate* All served with homemade bread & hummus

Cauliflower Rice and Black Quinoa with Peas, Spring Onion, Pomegranate Dressing, topped with Almonds and Chilli.
Roasted Celeriac, Courgette and Red Onion with Carrot and an Apple Parsley Dressing.
Middle Eastern ‘Slaw with Tahini-Lemon dressing & Dill

The Soup* served with homemade bread & hummus

Roast Tomato, Smoked Garlic, Red Pepper & Chive, with a Lemon Sour Cream Topping. Add a portion of one of our salads

The Frenchie: Fig, Blackberry & Almond Bostock

Homemade Brioche baked with Almond Frangipane, whipped Ricotta, fresh Fig, Blackberries & burnt Honey dressing with Orange Blossom Water



ADD your SIDES:

Bravas Potato Almond-Romesco Sauce*

Colleville Dairy Halloumi & Zhoug*

Griddled Bacon*

Pan-fried Chorizo*

Avocado w/ nut-Dukkah*

Carrot Hummus*

Extra Poached/Fried Egg*

Scrambled Eggs (2 eggs)*

Add a Portion of One of
our Salads or Soup

ADD a Side of Sauce: our Hot Sauce*/

BH Relish-Ketchup * / Vegan Aioli* / Vegan

Avocado Crème*

Extra Toast/ Flatbread

Gluten-free Bread*

Please Note:

**As with most restaurants,
sides are only available with a main item and are
not available separately.**

**Items marked with * can be made gluten-free!
We are unable to amend dishes or make
substitutions
Allergen information available
(ask your Server).**

PLEASE NOTE:

Due the current situation, tables are allocated for a specified time and we are only able to seat a maximum of 6 people at a table & at peak times, only those people ordering a main course. We ask for your understanding in this regard & greatly value your support!

The Treats:

Our Famous Scones

(various) w/ orange blossom butter & our jam

**Cinnamon & Walnut Scroll
Chocolate & Hazelnut Babka**

SuperSeed Slice (Vegan) *
packed with fruit, nuts, oats & seeds

Summer Bakewell (Vegan)
Rich Almond Bakewell with summer berries

Lemon Brulee Bar
Brown butter & Poppyseed pastry, lemony goodness

Brownie *
A classic version, superbly chocolatey and rich - served with berry cream!

Farmhand Coffee Cake
A light soft sponge cake infused with our farmhand coffee & topped with rich coffee buttercream!

**Baked Burnt Orange Blossom
Cheesecake ***
Basque-style burnt cheesecake, compote & nut-dukkah

Baci *
Chocolate & nut, soft & chewy

GLUTEN-FREE MARKED WITH *

The Coffees:

We use Farmhand Coffee beans (our sibling business), roasted on Capel St.

Black Coffee
(Americano, Espresso, Macchiato)

Milky
(Organic Milk: Latte, Cappuccino, Flat White) Oatmilk supplement +50c

Mocha
Espresso, chocolate & steamed milk

Single Origin Filter Coffee
Medium/Large Carafe

Cold Brew (Single Origin)

Cold Brew - with Lemon & Sparkling Water

Iced Latte
2 shots espresso over ice, topped up with cold milk

Iced Chai
Our homemade spiced chai infusion, with cold milk, ice & dusted with pink spices

Hot or Iced Chocolate
The famous one! Rich chocolate ganache & a jug of hot foamed chocolate milk - we give you the set up & then you make it yourself!

The Teas:

Irish Breakfast Tea

**Earl Grey Tea
Sencha Green**

Jasmine

Peppermint Blend
Peppermint with Chamomile, Fennel & Aniseed

Moroccan Dusk
Green tea, mint, cactus

Rooibus Sundance
with pineapple & citrus

PLUS, SOMETHING
ELSE...

Matcha Latte
Frothed Oatmilk with matcha for green healthy goodness!

Our Summer Tonic
Lemon & Ginger Tea, served with fresh Rosemary sprig & our homemade spiced honey & Turmeric Tonic

The Cold Drinks:

Fresh Orange Juice

Orange Fizz
Fresh OJ & Sparkling Water

Raspberry, Apple & Rose
It is what it's called. And utterly pure - made by us with just a little sugar added.

The Ginger Bear
A ginger & lemon drink with a hint of chilli for extra heat, all topped up with sparkling water!

**San Pellegrino
Sparkling Minerals**
(Orange, Pomegranate, Lemon, Lime)

Mineral Water
Filtered - Still or Sparkling
330ml / 750ml

Dingle Gin & Tonic
Dingle Gin & Poacher's Tonic, served over ice, with cucumber & pomegranate

**See Our Iced Coffees etc
under Coffee Menu**

Sparkles & Wine:

Prosecco
Glass / Bottle
Conti d'Arco Prosecco Spumanté
- fresh & zesty
Mimosa
Rosita (Raspberry Mimosa)

The White: Si Organico
Sauvignon/Macabeo, Spain, 2017
Glass: / Bottle:

The Red: Tierra de la Castilla
Cabernet Sauvignon, Spain, 2018
Glass: / Bottle:

The Rosé: Les Petit Gascoun
Cabernet Franc, France 2018
Glass: / Bottle:

Draught Beer:

Glass: / Pint:
**8 Degrees Bohemian
Pilsner Lager**
4%, light & crisp, Czech-style pilsner
**8 Degrees Howling Gale
Irish IPA**
4.5%, refreshing lighter-style IPA
PorterHouse Stout
4.6%, gently flavoured, roast malt vibes

We're doing our best to operate in a safe manner, looking out for the health of our customers and our team. It's a challenging time and we all need to work together to do what's right. This means that we are relying on our customers to co-operate with us and support our new processes. Please understand, please be patient and please work with us - it's not easy for any of us but we will do our best. If you've any questions or suggestions, please don't hesitate to email us hello@brotherhubbard.ie ! Again, thank you, thank you - your support means so much to us.