

BRUNCHY DRINKS

alcoholic drinks can be served after 10:30 mon-sat, 12:30 sun

Prosecco Ca'Bolani

A dry, crisp style (VEGAN)

GLASS 7.95 - BOTTLE 36.95

Rosita

Prosecco, raspberry, apple, rose (VEGAN)

GLASS 8.50 - CARAFE 22.95

Mimosa

Prosecco + fresh orange (VEGAN)

GLASS 8.50 - CARAFE 22.95

Gin & Tonic

Glendalough Gin & Fever Tree Tonic cucumber & pink peppercorn

9.50

Craft Beer & Wine

available by the glass, carafe, pitcher or bottle!

please see separate menu for the full drinks list

Clean green juice

All things green-spinach, kale, celery, apple with a touch of ginger

3.95

Raspberry apple & rose

Our famous bright, pink, tangy concoction!

3.75

Orange Fizz

Orange juice + sparkling water

3.50

The Ginger Bear

our version of a ginger beer: fresh ginger, lime, spices & honey full of zing!

3.95

The Brother Hubbard Cola

our own homemade sparkling cola, with sumac, muscovado and lime

3.95

BRUNCH

The Pork Mojo

warm pork belly & sautéed kale · georgian bread · mojo sauce
crispy red onions · jug of lemon-pork gravy

recommended sides: romesco bravas / fried egg / more info

12.95

Turkish Eggs Menemen

lightly scrambled eggs w/ Turkish çemen & roast peppers
whipped feta · kalamata olives · chilli, red onion & mixed herb salsa
baby spinach · toasted Georgian bread

recommended sides: romesco bravas / fried halloumi + zhoug / chorizo / more info

12.50

Cornbread & Greens

our home-baked corn bread · sautéed greens & fennel · poached egg
smoked paprika aioli [vegan] · chilli & garlic · popped corn

recommended sides: chorizo / smoked salmon / avocado + nut dukkah / more info

12.95

Brother Hubbard's Lamb Mezze Tray

a mezze plate for one · warm pulled harissa lamb · roast aubergine
hummus · chargrilled chilli · shirazi salad (cucumber, tomato, pomegranate)
flatbread · pickles ·

recommended sides: falafel / fried halloumi + zhoug / more info

13.50

Cornbread & Tomato [VEGAN]

our home-baked corn bread · sautéed greens & fennel · slow roast tomato
smoked paprika aioli [vegan] · chilli & garlic · popped corn

recommended sides: romesco bravas / avocado + nut dukkah / more info

12.50

Sister Sadie's Mezze Tray [VEGAN]

a mezze plate for one · herby falafel · roast aubergine · hummus
shirazi salad (cucumber, tomato, pomegranate) · flatbread · chargrilled chilli
pickles ·

recommended sides: avocado + nut dukkah / fried halloumi + zhoug / more info

12.50

Smoothie & Oat Bowl [VEGAN]

mango, banana & passionfruit smoothie with coconut-soaked oats
topped with whipped coconut cream · kiwi slices · grapes
toasted coconut · almond · raspberry dust

7.95

Granola Pot

turmeric & sumac yogurt · home-made granola
poached pear · blackberry · pomegranate

7.50

Brother Hubbard French Toast

golden brioche-style French toast sandwich · chocolate truffle ganache
tahini-date caramel · sesame honeycomb

12.95

EXTRAS and SIDES

only available when added to a main course dish

+ romesco bravas [VEGAN] 4.95

roast potato, tomato, vegan aioli,
red pepper & almond sauce

+ falafel (2pc) with tahini-lemon drizzle
[VEGAN] 3.50

+ avocado w/ nut dukkah [VEGAN] 2.95

+ pan-fried chorizo 3.25

+ fried halloumi w/ zhoug 3.25

+ our hummus [VEGAN] 3.25

+ smoked salmon 3.50

+ egg fried/poached 1.50

+ scrambled egg 3.00

+ extra toast 1.75

+ hot sauce 1.00

+ tomato relish 1.00

+ smoked aioli [VEGAN] 1.00

+ gluten-free bread 0.50

brother
hubbard

NORTH

Please Note
We are unable to change dishes or swap items across dishes.

Service charge of 10% applied to tables of 6 or more.

@brother_hubbard_north

Looking for

Drinks and Treats?

Please see our other menu!
All our treats are available to take away

About Us

We make virtually everything from scratch for you - all our own sauces, cakes, breads, preserves. That means our food is fresh, pure, that bit more creative and that bit better for you.

Our coffee is roasted on-site by Farmhand exclusively for us.
We're delighted to announce it is now available for you to buy and bring home - pick up a bag today!

We are available to host you for special events, private events, parties (even weddings!), group dining, catering and so, so much more!

If you've anything you'd like to talk to us about, drop us a line at reservations@brotherhubbard.ie

Thank you for visiting us

Important information

Allergen Information for all dishes is available in the clearly-marked locations throughout the cafe. Alternatively, please ask a member of our team for assistance.

oOo

We work with any of the 14 notifiable allergens on a daily basis. All allergen requirements must be notified when placing your order.
We are unable to amend dishes once an order has been placed, and any replacement items are required to be paid for.

oOo

Please note that whilst we take every care, we cannot guarantee the absence of an allergen from any dish ordered.
We do require you to notify us when ordering and also to clarify when you receive your order from us.

oOo

Whilst we take every care with the products we make and serve, and despite our best efforts, please note that there is always a risk of hard matter being present in ingredients - and therefore the dish served to you - such as a fragment of walnut shell, a stone/pit from fruit, and such other matter.

We apologise if this arises but we cannot accept liability for this: please do bring the matter to our attention as soon as possible.

oOo

In the best interests of all of our customers, please note that we allocate tables for a maximum of 1 hour 45 minutes at weekends.

People We Work With

Kish Fish
Doyles Meats
Wall & Keogh - tea
8 Degrees Brewery
Traditional Cheese Company
Dave Heffernan @ Little Cress Microgreens
Goodness Grains - gluten free bread
Alberto's Gold - olive oil and chorizo
Farmhand - coffee
Glendalough Gin

Dinner at Brother Hubbard

MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 5PM

FEAST.

AT...



brother
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NORTH

153 CAPEL ST. DUBLIN

To book at table,
please visit brotherhubbard.ie
or email reservations@brotherhubbard.ie