

BRUNCHY DRINKS

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

<p>Prosecco Ca' Bolani A dry, crisp style (VEGAN)</p> <p>GLASS 7.95 - BOTTLE 36.95</p>	<p>Rosita Prosecco, raspberry, apple, rose (VEGAN)</p> <p>GLASS 8.50 - CARAFE 22.95</p>	<p>Mimosa Prosecco + fresh orange (VEGAN)</p> <p>GLASS 8.50 - CARAFE 22.95</p>	<p>Gin & Tonic Dingle Gin & Fever Tree Tonic cucumber & pink peppercorn</p> <p>9.50</p>	<p>Cocktails, Craft Beer & Wine available by the glass, carafe, pitcher or bottle!</p> <p><i>please see separate menus for the full drinks list</i></p>
<p>Cold Brew Natural Ethiopian Boji by Farmhand</p> <p>3.95</p>	<p>Raspberry apple & rose Our famous bright, pink, tangy concoction!</p> <p>3.75</p>	<p>Orange Fizz Orange juice + sparkling water</p> <p>3.50</p>	<p>The Ginger Bear NON ALCOHOLIC our version of a ginger beer: fresh ginger, lime spices & honey - full of zing!</p> <p>3.95</p>	<p>The Brother Hubbard Cola our own homemade sparkling cola, with sumac, muscovado and lime</p> <p>3.95</p>

BRUNCH

<p>The Pork Mojo*</p> <p>warm pork belly & sautéed kale · georgian bread · mojo sauce roast red onion · jug of lemon-pork gravy</p> <p><i>recommended sides: romesco bravas / fried egg / more options →</i></p>	12.95
<p>Turkish Eggs Menemen*</p> <p>lightly scrambled eggs w/ Turkish tomato çemen & roast peppers whipped feta · kalamata olives · chilli, red onion & mixed herb salsa baby spinach · toasted Georgian bread</p> <p><i>recommended sides: romesco bravas / fried halloumi + zhoug / chorizo / more options →</i></p>	12.50
<p>Cornbread & Greens*</p> <p>our home-baked corn bread · sautéed greens & fennel · poached egg smoked paprika aioli [vegan] · chilli & garlic · popped corn</p> <p><i>recommended sides: chorizo / griddled bacon / avocado + nut dukkah / more options →</i></p>	12.95
<p>Brother Hubbard's Lamb Mezze Tray*</p> <p>a mezze plate for one [comes with all the following]</p> <p>warm pulled harissa lamb · roast aubergine · hummus · chargrilled chilli shirazi salad (cucumber, tomato, pomegranate) · flatbread · pickles</p> <p><i>recommended sides: falafel / fried halloumi + zhoug / more info →</i></p>	13.50
<p>Cornbread & Tomato [VEGAN]*</p> <p>our home-baked corn bread · sautéed greens & fennel · slow roast tomato smoked paprika aioli [vegan] · chilli & garlic · popped corn</p> <p><i>recommended sides: romesco bravas / avocado + nut dukkah / more options →</i></p>	12.50
<p>Sister Sadie's Mezze Tray [VEGAN]*</p> <p>a mezze plate for one [comes with all the following]</p> <p>herby falafel · roast aubergine · hummus · chargrilled chilli shirazi salad (cucumber, tomato, pomegranate) · flatbread · pickles</p> <p><i>recommended sides: avocado + nut dukkah / fried halloumi + zhoug / more options →</i></p>	12.50
<p>Smoothie & Oat Bowl [VEGAN]</p> <p>comes with all the following: strawberry, melon, banana & mint smoothie with whipped coconut cream · fresh strawberries · fresh mint topped with Zoe's nut muesli</p>	8.50
<p>Granola Pot</p> <p>turmeric & sumac yogurt · home-made granola poached pear · blackberry · pomegranate</p>	7.95
<p>Brother Hubbard French Toast</p> <p>golden brioche-style French toast sandwich (more like a dessert!)</p> <p>comes with all the following: pinapple compote · white chocolate & coconut mascarpone pinapple slices · biscuit & coconut crumble</p>	12.95

EXTRAS and SIDES

only available when added to a main course dish

+ romesco bravas [VEGAN] *4.95
<i>roast potato, tomato, vegan aioli, red pepper & almond sauce</i>
+ falafel [VEGAN] *3.50
<i>(2pc) with tahini-lemon drizzle</i>
+ avocado w/ nut dukkah [VEGAN]* 2.95
+ pan-fried chorizo* 3.25
+ griddled bacon* 2.95
+ fried halloumi w/ zhoug* 3.25
+ our hummus [VEGAN]* 3.25
+ egg fried/poached* 1.50
+ scrambled egg* 3.00
+ hot sauce* 1.50
+ tomato relish* 1.50
+ smoked aioli [VEGAN]* 1.50
+ extra toast 1.75
+ gluten-free bread* 0.50
+ side of cornbread [1 slice] 2.75

Brunch & Cocktail Special

Enjoy one of our Cocktails with your Brunch Dish for only €19

(excludes Smoothie Bowl & Granola Pot)



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!

Thank you for visiting us

Events & Parties Christmas Parties & Weddings

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

We can also come to you, and cater your events or meetings at your home or office.

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

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
Dingle Gin

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.

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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.

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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.

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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.

all our beef is of Irish origin
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.

Dinner at Brother Hubbard

MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 5PM

FEAST

AT...



brother
hubbard

NORTH

153 CAPEL ST DUBLIN

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