

all-day brunch

served from 8am to 4pm

Cornbread & Greens 12.95

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

Cornbread & Tomato [VEGAN] 12.50

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

The Pork Mojo 12.95

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

Sister Sadie's Mezze Tray [VEGAN] 12.50

A Mezze Plate for One
herby falafel · roast aubergine · hummus
shirazi salad (cucumber, tomato, pomegranate)
flatbread · chargrilled chilli · pickles · marinated olives

Brother Hubbard's Lamb Mezze Tray 13.50

A Mezze Plate for One
warm pulled harissa lamb · roast aubergine
hummus · chargrilled chilli
shirazi salad (cucumber, tomato, pomegranate),
flatbread · pickles · marinated olives

Turkish Eggs Menemen 12.50

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

Brother Hubbard French Toast 12.95

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

lunch

served from 12pm to 4pm

@brother_hubbard_north

• this week's special •

Beef & Guinness stew

13.50

With carrot, parsnip and mini savoury scones

Topped with potato crisps and pea shoots

3-salad plate

12.50

* all 3 of today's salads, served with georgian bread & our hummus

Pearl barley & kale with charred broccoli, celery, and a lemon & black pepper dressing

Mixed vegetable slaw with celeriac, york & red cabbage, carrot, chives, and a horseradish & sour cream dressing

Roasted beetroot & pickled rhubarb with watercress, tarragon, and an apple cider vinaigrette dressing

+beef / herby chicken 2.95 +smoked salmon (4) 3.50 +chorizo 2.95
+avocado w/ nut dukkah 2.95 +fried halloumi w/zhoug 3.25

extras & sides

[ONLY AVAILABLE WHEN ADDED TO A MAIN COURSE DISH]

+ a bowl of today's veg soup	3.25	+ one of our salads:	
+ a bowl of today's meat/fish soup	3.75	- medium	3.50
+ romesco bravas [VEGAN]	4.95	- large bowl, all three	3.95
roast potato, tomato, red pepper & almond sauce, vegan aioli			
+ avocado with nut dukkah	2.95	+ egg fried/poached	1.50
+ falafel with tahini-lemon drizzle	3.25	+ scrambled egg	3.00
+ fried halloumi with zhoug	3.25	+ our hummus [VEGAN]	2.95
+ smoked salmon	3.50	+ herby chicken	2.95
+ marinated Irish beef brisket	2.95	+ hot sauce	1.00
+ extra toast	1.50	+ smoked aioli [VEGAN]	1.00
+ gluten-free bread	0.50	+ tomato relish	1.00

• today's soups •

Colcannon, potato & leek 5.95

with fennel & York cabbage, topped with crispy kale

add one of today's salads:
med. 3.50 / large bowl of all three 3.95
served with georgian bread & our hummus

Cod & smoked haddock chowder 6.95

dressed with smoked salmon, parsley and charred corn

add one of today's salads:
med. 3.50 / large bowl of all three 3.95
served with georgian bread & our hummus

fresh sandwiches

on our georgian bread 6.95

roast aubergine & crispy halloumi [v]

with pickled cucumber, vegan aioli dressing & mixed herbs

slow-roast Irish beef brisket

marinated in Farmhand coffee, pickled walnut, creme fraiche currants and baby spinach leaves

herby chicken

with pickled squash, almond-romesco sauce and rocket

Why not add a glass of wine or one of our Irish craft beers to your lunch?

Available on tap - see our drinks specials menu!

drinks & desserts this way! →

our treats all home made

scone plain • fruit & ginger • 7 seed & oat 3.40
served w/ our orange blossom butter & home-made preserves

cinnamon scroll our famous cinnamon & walnut pastry 3.95

chocolate babka our chocolate & hazelnut pastry 3.95

power bar [VEGAN] [GLUTEN FREE] 3.75

a sugar-free bar with oats, crunchy toasted quinoa, coconut, peanuts & date syrup

tahini & date caramel slice [VEGAN] [GLUTEN FREE] 4.25

date caramel, tahini, walnut, gluten-free oats, cocoa, coconut oil

earl grey tea cake [GLUTEN FREE] 4.75

almond friand sponge infused with earl grey tea, lemon curd & brown buttercream

frangipane [GLUTEN FREE] 4.75

a soft moist almond sponge with poppyseed, topped with caramelised grapefruit & blood orange, served with Greek yogurt

Belgian chocolate brownie [GLUTEN FREE] 4.40

our rich brownie served w/ whipped berry cream

baklava 3.25

cinnamon walnuts in filo pastry with orange blossom syrup & rose petals

cheesecake - a little pot of joy! 5.75

crumbled home-made biscuit base
vanilla cream cheese, sweet dukkah & kadif pastry

Cake of the Moment 5.50

A delicious mystery
see the counter for our latest creation - changes frequently

IMPORTANT INFORMATION

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

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.

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.

We are unable to split bills, but are happy to provide you with an itemised receipt. Please note we cannot accept payment using any notes in denominations larger than €50. This is our policy and does not affect your consumer rights.

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 same to our attention as soon as possible.

cold drinks

filtered water still or sparkling 500ml 1.25 litre 2.50

gently-squeezed orange juice 3.75

our clean green juice 3.95

raspberry, apple & rose juice 3.75

orange fizz orange juice & sparkling water 3.50

The Ginger Bear: our version of a ginger beer, 3.95

with fresh ginger & lime, winter spices & honey.

Healthy, sugar-free, invigorating, and full of zing!

we serve our milky coffee at what we feel is the ideal drinking temperature. when ordering, please let us know if you prefer your coffee extra hot.

coffee

two shots of our Farmhand house blend in every cup roasted right here in the cafe

milk latte • cappuccino • flat white Reg. 3.20 Lg. 3.40

black americano • espresso • macchiato Reg. 3.10 Lg. 3.30

mocha espresso, chocolate ganache & steamed milk 3.75

oat milk (low gluten) +50c

filter today's single origin brew: tasting notes served alongside medium carafe (serves 1) 3.95 large carafe (serves 2) 5.95

iced latte: a refreshing chilled latte, served over ice with a touch of sugar syrup

hot choc

our rich chocolate ganache served with steamed chocolate milk 3.95

pots of tea

Wall & Keogh leaf tea

irish breakfast • earl grey • china jasmine 3.40

sencha green tea 3.40

moroccan dusk green tea, nana mint, cactus flower 3.40

peppermint chamomile, peppermint, fennel, aniseed 3.40

rooibos sundance rooibos, pineapple, aloe vera, citrus 3.40

warm tonic

our warming tonic of: 4.25

turmeric, ginger & rosemary honey, with a carafe of lemon & ginger tea

oh my!

prosecco a crisper, drier, bubblier one! 750 glass 36.95 carafe/bottle (b)

mimosa 2 parts prosecco, 1 part OJ 7.95 21.95 (c)

rosita 2 parts prosecco, 1 part our raspberry blend 7.95 21.95 (c)