

# all-day brunch

served from 8am to 4pm

## The Pork Mojo \* 12.95

Warm pork belly & sautéed kale  
georgian bread · mojo sauce

crispy red onions · jug of lemon-pork gravy

*recommended sides: romesco bravas / fried egg / more choices →*

## 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

*recommended sides: romesco bravas / fried halloumi +zhoug  
/ chorizo / more choices →*

## Cornbread & Greens \* 12.95

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 choices →*

## 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 ·

*recommended sides: falafel / fried halloumi + zhoug / more choices →*

## Cornbread & Tomato \* [VEGAN] 12.50

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 choices →*

## 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 ·

*recommended sides: avocado +nut dukkah / fried halloumi + zhoug /more choices →*

## 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 •

### Fococcia style pizza

13.50

lightly spiced tomato sauce, nduja, mozzarella,  
marinated artichoke, chilli honey & rocket

served with a portion of our slaw

## 3-salad plate

12.50

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

**Slow roasted tomato & rice salad** with peas, rocket & oregano, tossed  
in a light tomato dressing

**Roasted cauliflower** with celery, capers, spianch, olives, toasted  
sunflower seeds & chilli tossed in a basil pesto

**Fennel & cabbage slaw** with carrot, orange segments & lovage  
with a citrus & parsley dressing

+ham hock / moroccan 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: - medium	3.50	- large bowl, all three	3.95
+ romesco bravas [VEGAN]	4.95		
		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	+ moroccan chicken	2.95
+ slow-cooked ham hock	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 •

**Lentil, kale, tomato & courgette broth** 5.95

with shaved parmesan & basil pesto

*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 homemade 6.95  
georgian bread

**slow-cooked ham hock**  
sweet cucumber & turmeric pickle,  
whipped caper & dill butter, mixed leaves

**moroccan chicken**  
with ras el hanout yogurt dressing,  
puy lentil, sultana, sweet carrot pickle,  
spinach

**roast aubergine  
& crispy halloumi [v]**  
with pickled cucumber,  
vegan aioli dressing & mixed herbs

**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

<b>scone</b> plain • fruit & ginger • 7 seed & oat <small>served w/ our orange blossom butter &amp; home-made preserves</small>	3.40
<b>cinnamon scroll</b> our famous cinnamon & walnut pastry	3.95
<b>chocolate babka</b> our chocolate & hazelnut pastry	3.95
<b>kolache</b> our soft-brioche style bun, various fillings, <small>ask your server [when available]</small>	3.95

<b>power bar [VEGAN] [GLUTEN FREE]</b> a sugar-free bar with oats, crunchy toasted quinoa, coconut, peanuts & date syrup	3.75
<b>tahini &amp; date caramel slice [VEGAN] [GLUTEN FREE]</b> date caramel, tahini, walnut, gluten-free oats, cocoa, coconut oil	4.25

<b>baklava</b> cinnamon walnuts in filo pastry with orange blossom syrup & rose petals	3.25
<b>earl grey tea cake [GLUTEN FREE]</b> almond friand sponge infused with earl grey tea, lemon curd & brown buttercream	4.50

<b>seasonal fruit frangipane [GLUTEN FREE]</b> a soft moist almond sponge, served with Greek yogurt <small>[please ask your server for our current seasonal fruit]</small>	4.75
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<b>Belgian chocolate brownie [GLUTEN FREE]</b> our rich brownie served w/ whipped berry cream	4.40
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<b>chocolate mousse pot</b> our rich chocolate mousse, topped with dulce de leche, served w/ pistachio-shortbread cookie	5.75
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<b>cheesecake - a little pot of joy!</b> crumbled home-made biscuit base vanilla cream cheese, sweet dukkah & kadif pastry	5.75
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<b>Cake of the Moment</b> A delicious mystery- see the counter for our latest creation	see counter for price
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### 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

<b>filtered water</b> still or sparkling	500ml 1.25 litre	2.50
<b>gently-squeezed orange juice</b>		3.75
<b>our clean green juice</b>		3.95
<b>raspberry, apple &amp; rose juice</b>		3.75
<b>orange fizz</b> orange juice & sparkling water		3.50
<b>brother hubbard cola **NEW**</b> our homemade sparkling cola with sumac, muscovado & lime		3.95
<b>The Ginger Bear:</b> our version of a ginger beer with fresh ginger, lime, spices & honey.		3.95

## coffee

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

<small>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.</small>		
<b>milk</b>	latte • cappuccino • flat white	Reg. 3.20 Lg. 3.40
<b>black</b>	americano • espresso • macchiato	Reg. 3.10 Lg. 3.30
<b>mocha</b>	espresso, chocolate ganache & steamed milk	3.75
<b>oat milk</b>	(low gluten) +50c	
<b>filter</b>	today's single origin brew: tasting notes served alongside <b>medium carafe (serves 1)</b> 3.95 <b>large carafe (serves 2)</b> 5.95	
<b>iced latte:</b>	a refreshing chilled latte, served over ice	

## hot choc

our rich chocolate ganache served with steamed chocolate milk	3.95
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## pots of tea

Wall & Keogh leaf tea

<b>irish breakfast • earl grey • china jasmine</b>	3.40
<b>sencha green tea</b>	3.40
<b>moroccan dusk</b> green tea, nana mint, cactus flower	3.40
<b>peppermint</b> chamomile, peppermint, fennel, aniseed	3.40
<b>rooibos sundance</b> rooibos, pineapple, aloe vera, citrus	3.40

## warm tonic

our <b>warming tonic</b> of: turmeric, ginger & rosemary honey, with a carafe of lemon & ginger tea	4.25
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## oh my!

<b>prosecco</b> a crisper, drier, bubblier one!	glass	carafe /bottle
<b>mimosa</b> 2 parts prosecco, 1 part OJ	7.50	36.95 (b)
<b>rosita</b> 2 parts prosecco, 1 part our raspberry blend	7.95	21.95 (c)
	7.95	21.95 (c)