

BROTHER HUBBARD

Drinks Menu

Sparkles

	glass	carafe	bottle
Prosecco Ca' Bolani - a crisp, dry style of prosecco (VEGAN)	7.95	-	36.95
Rosita - Prosecco, raspberry, apple, rose (VEGAN)	8.50	22.95	-
Mimosa - Prosecco, fresh orange (VEGAN)	8.50	22.95	-

Gin & Tonic

Glendalough Gin & Fever Tree Tonic with cucumber & pink peppercorn <i>(slim line tonic also available, please ask)</i>	9.50	-	-
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Beer

draft beer by our craft beer partners Eight Degrees Brewing, Mitchelstown, Co. Cork			
	glass	pint	pitcher
"Bohemian" Pilsner Lager (4% abv) light & refreshing Czech-style pilsner lager - crisp & sessionable!	4.95	6.50	16.95
"Sunburnt Irish Red Ale" (5% abv) delicious & light, with notes of toffee, malt & bitter orange	4.95	6.95	17.95
"Howling Gale" Irish Pale Ale (4.5% abv) refreshing & crisp, with a grapefruity aroma and a hint of pine	4.95	6.95	17.95
Erdinger non-alcoholic , 330ml bottle	4.95		

Filtered still/sparkling water (jug, free refills)	2.50
San Pellegrino sparkling drinks: Limonata / Rossa / Grapefruit	2.95
Homemade juices:	
Raspberry, apple & rose	3.75
Clean green juice	3.95
Orange fizz (half OJ, half sparkling water)	3.50

The Ginger Bear: our version of a ginger beer, chilled and sparkling with fresh ginger, lime, spices and honey. Full of zing! 3.95

The Brother Hubbard Cola: our homemade sparkling cola with sumac, muscovado & lime 3.95

WINE LIST

SPARKLING

Prosecco Ca' Bolani - a crisp, dry style of prosecco (vegan)	glass	carafe	bottle
	7.95	-	36.95

WHITE

"Si - Organico" - Sauvignon / Macabeo, Spain (organic, vegan) 2017 Aromas of exotic fruit – soft richness, honeyed citrus & apple notes	glass	carafe	bottle
	6.95	18.95	24.95
"IGT Veneto" - Pino Grigio Sessola, Italy (vegan) 2017 Crisp and lively, melon & peach flavours and lightly spiced finish	7.95	20.95	27.95
"Blason" - Sauvignon Blanc, Vin de Pays du Val de Loire, France (vegan) 2017 A subtle version of a Sauvignon!	8.50	24.95	32.95
"Picpoul de Pinet Prestige" - Dom des Lauriers, Conteaux du Languedoc, France 2017 Melon with citrus fruit, balanced by acacia & stone fruits	8.95	25.95	37.95
"Les Hauts de Montarels" - Chardonnay Fut, Cotes de Thongue, France 2016 A balance of creamy Burgundian texture & tropical fruit crisp, with fine acidity	9.50	27.95	42.95

ROSÉ

"Cotes du Ventoux Rose" - Vieux Clocher, Anroux et Fils, France 2016 A blend of Grenache, Cinsault & Carignan big personality, touches of raspberry & wild strawberry	7.95	21.95	31.95
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RED

"Colorea" - Cab. Sauvignon, DO La Mancha, Spain 2017 Easy-drinking Cabernet Sauvignon with blackberry, combined with a spicy background	6.95	18.95	24.95
"Les Bourgarels" - Pinot Noir, Languedoc, France 2016 Deep and earthy, with plum flavours and floral notes	7.95	20.95	27.95
"Armigero Riserva" - Sangiovese, DO Romagna, Italy (vegan) 2014 Cherry & blackcurrant with vanilla-oak tones & firm spicy finish	8.50	24.95	32.95
"Old Vine Organic Heartwood" - Zinfandel, IGT Puglia, Italy (vegan) 2016 Soft tannins with balanced acidity – plum, cherry, marmalade & tobacco notes with a subtle finish with hints of coffee, cocoa and vanilla	8.95	25.95	37.95
"Cuna de Reyes - Reserva" - DOC Rioja, Spain 2011 Rich red & black fruit with spicy notes of toasted vanilla – velvety tannins	9.50	27.95	42.95

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
A delicious mystery *see counter for price*
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 with fresh ginger & lime, spices & honey. 3.95
Healthy, sugar-free, invigorating, and full of zing!

brother hubbard cola **NEW** our homemade sparkling cola with sumac, muscovado & lime 3.95

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

our **Farmhand** single origin coffee 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

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 36.95 (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)