

# BREAKFAST *Served until 11am*

The Morning Deal 5.95  
a coffee/tea & a scone or scroll  
\* filter coffee / hot chocolate / mocha +1.75

Granola Pot 7.95  
our toasted granola of oats, seeds, nuts, dried fruit, toasted in brown sugar & warm spices served with plum & vanilla greek-style yogurt, pear & ginger chutney & fresh mint  
[Please note this dish can be made VEGAN]

Slow-Cooked Organic Porridge 4.25  
classic: served with cream, honey & dark sugar  
virtuous: toasted seeds, dried fruit & crystallised ginger  
berry: our apple & cranberry compote

Toast 3.95  
our toasted georgian bread, with kerrygold butter and a selection of our homemade jams & preserves  
+ egg fried/poached 1.50 + scrambled egg 3.00  
+ chorizo 3.25 or avocado w/ nut dukkah 2.95

Bacon & Cheese Sandwich 7.50  
griddled bacon, mature cheddar, rocket & mustard crème fraîche  
+ fried egg 1.50

## All-day BRUNCH

Pork Belly & Remoulade Sandwich\* 12.95  
roast pork belly · celeriac & carrot remoulade · red onion & plum jam  
spinach · crispy kale · on a slice of our Georgian bread  
served with this week's seasonal salad - ask your server  
*recommended sides: + halloumi w/ zhoug 3.25 + chorizo 3.25 + avocado w/ nut dukkah 2.95  
+ extra toast 1.95 + extra egg 1.50 / more options →*

Turkish Eggs Menemen\* 12.50  
lightly scrambled eggs · Turkish tomato *çemen* · roast peppers  
whipped feta · kalamata olives · chilli, red onion & mixed herb salsa  
baby spinach · toasted Georgian bread  
*recommended sides: + halloumi w/ zhoug 3.25 + chorizo/griddled bacon 3.25 + avocado w/ nut dukkah 2.95  
+ extra toast 1.95 + extra egg 1.50 / more options →*

Brother Hubbard's Lamb Mezze Tray\* 13.50  
OUR MEZZE TRAY COMES WITH ALL THE FOLLOWING:  
slow cooked pulled lamb · hummus · middle eastern spiced piccalilli  
· roasted aubergine · charred chilli · georgian bread  
preserved lemon · ceviche  
*recommended sides: avocado + nut dukkah / more info →*

Sister Sadie's Vegan Mezze Tray\* [VEGAN] 12.95  
OUR MEZZE TRAY COMES WITH ALL THE FOLLOWING:  
roast butternut squash falafel · georgian bread · hummus  
middle eastern spiced piccalilli · roasted aubergine · charred chilli ·  
preserved lemon · ceviche  
*recommended sides: + halloumi w/ zhoug 3.25 + chorizo 3.25 + avocado w/ nut dukkah 2.95  
+ extra toast 1.95 + extra egg 1.50 / more options →*

Seasonal Pancakes 12.50  
moroccan-style semolina pancakes  
[comes with all the following]  
· poached quince compote · spiced apple mascarpone  
· toffee sauce · toasted almonds · torn mint

\* can be made gluten free

## MORNING TREATS

A little something to help start your day

Scones 3.40  
with our special orange-blossom butter  
- plain  
- fruit & ginger  
- 7-seed & oat

Cinnamon & Walnut Scroll 3.95  
Chocolate & Hazelnut Babka 3.95  
Orange Juice 3.75

## EXTRAS and SIDES

*only available when added to a main course dish*

+ avocado w/ nut dukkah [VEGAN]\* 2.95  
+ our hummus [VEGAN]\* 3.25  
+ fried halloumi w/ zhoug\* 3.25  
+ chorizo 3.25  
+ griddled bacon 3.25  
+ egg fried/poached\* 1.50  
+ scrambled egg\* 3.00  
+ extra toast 1.95  
+ gluten-free bread\* 0.50  
+ hot sauce\* 1.50  
+ smoked aioli [VEGAN]\* 1.50



brother  
hubbard

@brother\_hubbard\_south

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](mailto: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.

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.

## Dinner at Brother Hubbard

# MIDDLE

TUESDAY TO SATURDAY

# EAST

FROM 5PM

# FEAST

AT...



brother  
hubbard

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# NORTH

153 CAPEL ST DUBLIN

To book a table,  
please visit [brotherhubbard.ie](http://brotherhubbard.ie)  
or email [reservations@brotherhubbard.ie](mailto:reservations@brotherhubbard.ie)