

BREAKFAST *Served until 11am*

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

Winter Granola Pot 7.95
our toasted granola of oats, seeds, coconut & nuts, toasted in brown sugar & warm spices served with pomegranate & sumac yogurt, frozen raspberry & mint

Slow-Cooked Organic Porridge 4.25
choose one of the following toppings:
- classic served with cream, honey & dark sugar
- virtuous toasted seeds, dried fruit & crystallised ginger
- berry our berry-rose compote
- luxe +50c walnut baklava flakes, cardamom syrup, pumpkin seeds & rose petals

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
+ bacon or chorizo 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 *From 8am to 3:45pm*

The Full Hubbard 13.95
our version of a Full Irish · maple & Irish whiskey-glazed bacon · fried egg
homemade pork kofta sausage with herbs & fennel · Jack McCarthys black pudding
roast baby tomato · our home made baked beans
· homemade soda bread with kale & sunflower seed butter ·
Please note we are unable to make amendments or substitutions to this dish!
recommended sides: bravas potatoes / halloumi / extra egg / spiced tomato ketchup / more info →

Eggs "Baba-Bida"* 12.95
poached eggs · warm smoked aubergine "baba ganoush" sauce
· toast w/harissa · roast charred peppers
baby spinach · crumbled feta · fresh herbs
recommended sides: bravas potatoes / fried halloumi + zhoug / chorizo / more options →

Brother Hubbard's MEATY Mezze Tray* 13.50
a mezze plate for one · warm pulled harissa lamb · home made baked beans
shirazi salad (cucumber, tomato, pomegranate)
hummus · chargrilled chilli · flatbread · pickles
recommended sides: fried halloumi + zhoug / more options →

Sister Sadie's Mezze Tray [VEGAN]* 12.95
a mezze plate for one · home made baked beans · roast aubergine · hummus
shirazi salad (cucumber, tomato, pomegranate)
flatbread · chargrilled chilli · pickles
recommended sides: avocado + nut dukkah / fried halloumi + zhoug / more options →

Lemon-Meringue Brioche Frenchie 12.95
more like a dessert! - caramelised french toasted brioche
comes with all of the following:
lemon curd · soft Swiss meringue
pistachio, raspberry & crunchy meringue crumble

dishes marked with * 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
White Chocolate & Tahini Babka 3.95
Orange Juice 3.75

EXTRAS and SIDES

only available when added to a main course dish

+ romesco bravas potatoes [VEGAN]* 4.95
roast potato, tomato, vegan aioli, red pepper & almond sauce
+ mini beans* 2.95
+ glazed bacon & avocado purée* 4.25
w/ edamame and a little chilli
+ avocado w/ nut dukkah [VEGAN]* 2.95
+ pan-fried chorizo* 3.25
+ maple & whiskey-glazed bacon* 3.25
+ fried halloumi w/ zhoug* 3.25
+ our hummus [VEGAN]* 3.25
+ egg fried/poached* 1.50
+ scrambled egg* 3.00
+ hot sauce* 1.50
+ homemade spiced tomato ketchup* 1.50
+ gluten-free bread* 0.50
+ extra toast 1.95

Please note that during peak time food and drinks can take slightly longer due to the large volume of orders at once. As all dishes are prepared fresh to order, and whilst we will always do our best, please be advised that food orders may take approximately 25 minutes or so

brother
hubbard

@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!

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

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

Thank you for visiting us

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.

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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.

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

Dinner at Brother Hubbard

MIDDLE

TUESDAY TO SATURDAY

EAST

FROM 5PM

FEAST.

AT...



brother
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NORTH

153 CAPEL ST. DUBLIN

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