

SAMPLE WEEKDAY LUNCH & BRUNCH MENU



The Brunch

BH Winter Brunch Plate* *(vegan alternative available)*

2 poached eggs over toast with Mushroom & Nut Butter, Roasted Beetroot, Marinated Kale, Golden Beetroot pickle, Harissa drizzle
12.95

The Meaty Mezze Tray* *(vegan alternative available)*

hummus, pulled harissa & yogurt lamb, pickles, flatbread, our chickpea zalouk, charred chilli, Middle Eastern 'Slaw 14.50

The Vegan Mezze Tray*

hummus, marinated artichoke, Ivan's lentil fritters, herbed aioli, pickles, flatbread, our chickpea zalouk, charred chilli, Middle Eastern Tahini 'Slaw 13.95

The Pulled Pork Croque

soft brioche sandwich of pulled pork, baked in a rich cheesy sauce, topped with fried egg & pickles, with some leaves 13.95

Festive Panetone French Toast

Homemade Panetone, French-toasted, w/ Poached Quince & light mince pie mix, served w/ warm white chocolate "nog" sauce & toasted almonds 13.95

Kinder Bueno French Toast

Our Brioche, French-toasted, served with a rich homemade Nutella, toasted hazelnuts, our Bueno crème, wafer crunch 12.95

The Lunch

The Soup of the Moment

Ask about today's! Served with homemade bread & our hummus €6.50

The Palestinian Chicken Sandwich

charred chicken marinated in yogurt & gentle spices, tahini-dressed 'slaw, pickles, spinach on our Georgian bread (Add a Side salad or soup) €7.95

The Wrap *(vegetarian/vegan)*

Roasted aubergine, pickles, baby spinach leaves, our Mushroom-Nut "butter", Ivan's Iranian Lime dressing - in a wrap with leaves €7.50

The 3-Salad Plate *(all 3 salads come on the plate - served with homemade bread & hummus) (vegan alternative available)* €12.95

** Roast Potato & Sprout, Pickled Onion, Roland's Kale Pesto*

ALL DAY DEAL:
Add any Side plus a Medium Juice +€5.00
Add any Side plus Mimosa/Rosita + €9.95
(excludes Bravas Potato)

ADD your SIDES:

Romesco Bravas Potato* +4.95

Avocado w/ nut-Dukkah* +3.25

Maple & Whiskey Bacon* + 3.25

Halloumi & Zhoug* +3.25

Hummus* +2.95

Side of Soup +3.50

Poached/Fried Egg* +1.50

Scrambled Eggs* +3.25

our Hot Sauce* / Zhoug* /

BH Relish-Ketchup* / Vegan Aioli*

+1.50

Extra Toast or Flatbread +2.50

Gluten-free Bread* +50c

Please Note:

As with most restaurants, sides are only available with a main item and are not available separately.

* Carrot, Fennel, Chive & Sunflower Seed with Star Anise & Orange Dressing

* Chickpea & Roast Squash Harissa-Lemon

>>ADD TO YOUR MEAL - SEE OUR SIDES & DEALS ABOVE>>

*Items marked with * can be made gluten-free! We are unable to amend dishes or make substitutions. Allergen information available (ask your Server).*

PLEASE NOTE:

Due the current situation, tables are allocated for a maximum of 1.5 hours and we are only able to seat a maximum of 6 people at a table & at peak times, only those people ordering a main course. We ask for your understanding in this regard & greatly value your support

The Treats:

Our Famous Scones 3.25
(various) w/ orange blossom butter & our jam

Cinnamon & Walnut Scroll 3.95

Vegan Power Bar* 3.95
A healthier bar with fruit, nuts & seeds

Vegan Jaffa Cake* 4.40
Rich sponge sandwich with orange curd, smothered in chocolate & candied orange

Lemon Brulee Bar 4.25
Brown butter & Poppyseed pastry, lemony goodness

Brownie* 4.40
A classic version, superbly chocolatey and rich - served with berry cream!

A Christmas Friand* 4.50
Almond sponge with spiced white chocolate ganache, matcha green icing & cranberry

Baked Burnt Orange Blossom Cheesecake* 4.75
Basque-style burnt cheesecake, compote & nut-dukkah

Baci* 3.25
Chocolate & nut, soft & chewy

Gluten-Free marked with *

The Coffees:

We use Fairhand Coffee beans (our sibling business), roasted on Capel St.

Black Coffee 3.10/3.30
(Americano, Espresso, Macchiato)

Milky 3.30/3.50
(Latte, Cappuccino, Flat White)
We use organic milk.
Oatmilk supplement +50c

Mocha 3.75
Espresso, chocolate ganache & steamed milk

Iced Latte 3.75
2 shots espresso over ice, topped up with cold milk

Single Origin Filter Coffee
Medium Carafe 3.95 (serves 1)

Hot Chocolate 3.95
The famous one! Rich chocolate ganache & a jug of hot foamed chocolate milk - we give you the set up & then you make it yourself!

The Teas:

Irish Breakfast Tea 3.40

Earl Grey Tea 3.40

Sencha Green 3.40

Jasmine 3.40

Peppermint Blend 3.40
Peppermint with Chamomile, Fennel & Aniseed

Moroccan Dusk 3.40
Green tea, mint, cactus

Rooibos Sundance 3.40
with pineapple & citrus

PLUS, SOMETHING ELSE...

Matcha Latte 4.25
Frothed Oatmilk with matcha for green healthy goodness!

Our Hot Tonic 4.25
Lemon & Ginger Tea, served with fresh Rosemary sprig & our homemade spiced honey & Turmeric Tonic

The Cold Drinks:

Fresh Orange Juice 3.95

Orange Fizz 3.75
Fresh OJ & Sparkling Water

Raspberry, Apple & Rose 3.95
It is what it's called. And utterly pure - made by us with just a little sugar added.

Homemade Cola 3.75
Inspired by "The Real Thing" but all homemade, all natural and low sugar!

The Ginger Bear 3.95
A ginger & lemon drink with a hint of chilli for extra heat, all topped up with sparkling water!

Mineral Water 2.95/4.75
Ballygowan - Bottled, Still or Sparkling 330ml / 750ml

Dingle Gin & Tonic 9.50
Dingle Gin & Fevertree Tonic, served over ice, cucumber, lemon & pomegranate

Sparkles & Wine:

Prosecco

Glass 7.95 / Bottle 36.95
Gran Duca Spumante - bright & fresh

The Mimosa 8.50
1 part OJ, 2 parts prosecco

The Rosita 8.50
1 part Raspberry-Apple-Rose, 2 parts prosecco

The White: Si Organico
Sauvignon/Macabeo, Spain, 2017
Glass: 6.95 / Bottle: 26.95

The Red: Terre de la Castilla
Cabernet Sauvignon, Spain, 2018
Glass: 6.95 / Bottle: 26.95

The Rosé: Les Petit Gascoun
Cabernet Franc, France 2018
Glass: 8.75 / Bottle: 32.95

Draught Beer:

All by Eight Degrees,
Glass: 4.95 / Pint: 6.95

Bohemian Pilsner Lager
4%, light & crisp, Czech-style pilsner

Howling Gale Irish IPA
4.5%, refreshing lighter-style IPA

Check Out the New Addition to the Family!

We are delighted & proud to announce the arrival of
Brother Hubbard Arnotts!

A mini version of what we feel we do best!

We're doing our best to operate in a safe manner, looking out for the health of our customers and our team. It's a challenging time and we all need to work together to do what's right. This means that we are relying on our customers to co-operate with us and support our new processes. Please understand, please be patient and please work with us - it's not easy for any of us but we will do our best. If you've any questions or suggestions, please don't hesitate to email us hello@brotherhubbard.ie ! Again, thank you, thank you - your support means so much to us.

OPEN FOR BREAKFAST- BRUNCH - LUNCH - DINNER as well as PRIVATE FUNCTIONS & WEDDINGS & OFF-SITE CATERING: All enquiries reservations@brotherhubbard.ie