

## Brunchy Cocktails:

### **Mimosa**

2 parts prosecco, 1 part fresh OJ!

### **Rosita**

2 parts prosecco,  
1 part Raspberry, Apple & Rose

### **Espresso Martini**

Farmhand Espresso as a Martini  
(with Dingle Vodka & Vanilla)

### **Mocha Martini**

The above but with a shot of  
chocolate also!

### **Breakfast Martini**

Dingle Gin & Coimbreau with a squeeze of lemon  
& our homemade orange rose marmalade

### **Bloody Hubbard**

Our twist on the classic, using  
our harissa-spiced Tomato juice & Vodka

### **Negroni**

Vermouth, Campari & Dingle Gin

### **Our Gin & Tonic**

Dingle Gin, Poacher's Tonic Water,  
Pomegranate & Cucumber & Mint

## **BRUNCH + BUBBLES DEAL**

Enjoy a glass of our  
**Mimosa or Rosita**  
with a **Main Course**  
(excludes combinations that are  
cheaper separately)

# The Brunch

Available to 3.30pm

## **Velvet Cloud Yogurt Pannacotta & Granola**

(contains gelatin: vegetarian/vegan alternative available)

Our homemade granola with gentle spices, nuts, dried fruit – served with honey-orange  
Velvet Cloud yogurt pannacotta, summer berries & syrup

## **The Eggs Baba Bida\***

2 soft free range poached eggs on our homemade toasted bread, with roast pepper, harissa sauce, spinach,  
warm smoked aubergine baba ganoush sauce, crumbled Ardsallagh feta, herbs & fresh chilli

## **The Meaty Mezze Tray\***

2 beef & lamb merguez-style kofta with fragrant tomato sauce & Adrshallagh feta,  
carrot hummus, marinated artichoke, Shirazi Salad; cucumber, plum tomatoes, radish & a lemon oregano  
dressing., flatbread, pickles, charred chilli, fresh mint

## **The Vegan Mezze Tray\***

2 Mushroom, Black Bean & Quinoa kofta with Avocado "Crème",  
carrot hummus, marinated artichoke, Shirazi Salad; cucumber, plum tomatoes, radish & a lemon oregano  
dressing., flatbread, pickles, charred chilli, fresh mint

## **The Big Pork Mojo\***

Spiced Roast Pork Belly, charred onions, wilted summer greens, a punchy red pepper mojo sauce  
– all on warm bread with a jug of rich pork gravy on the side

## **The Summer 3-Salad Plate\***

Cauliflower Rice and Black Quinoa with Peas, Spring Onion, Pomegranate Dressing, topped with  
Almonds and Chilli.  
Roasted Celeriac, Courgette and Red Onion with Carrot and an Apple Parsley Dressing.  
Middle Eastern 'Slaw with Tahini-Lemon dressing & Dill.  
All served with homemade bread & hummus

## **The Frenchie: Fig, Blackberry & Almond Bostock**

Homemade Brioche baked with Almond Frangipane, whipped Ricotta, fresh Fig, Blackberries &  
burnt Honey dressing with Orange Blossom Water

<<ADD TO YOUR MEAL - SEE OUR SIDES >>

**Items marked with \* can be made gluten-free!**

**We are unable to amend dishes or make substitutions. Allergen information available (ask your Server).**

## ADD your SIDES:

Bravas Potato Almond-Romesco  
Sauce\*

Colleville Dairy Halloumi  
& Zhoug\*

Griddled Bacon\*

Pan-fried Chorizo\*

Avocado w/ nut-Dukkah\*

Carrot Hummus\*

Extra Poached/Fried Egg\*

Scrambled Eggs (2 eggs)\*

our Hot Sauce\*/ Zhoug\* /

BH Relish-Ketchup\* / Vegan Aioli\*

/ Vegan Avocado Crème

Extra Toast/ Flatbread

Gluten-free Bread\*

### **Please Note:**

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

**PLEASE NOTE:**

**Due the current situation, tables are allocated for a specified time 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

*(various) w/ orange blossom butter & our jam*

**Cinnamon & Walnut Scroll**  
**Chocolate & Hazelnut Babka**

### Lemon Brulee Bar

*Brown butter & Poppyseed pastry,  
lemony goodness*

### Brownie\*

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

### Farmhand Coffee Cake

*A light soft sponge cake infused with our  
farmhand coffee & topped with rich coffee  
buttercream!*

### Baked Burnt Orange Blossom Cheesecake\*

*Basque-style burnt cheesecake, compote &  
nut-dukkah*

### Baci\*

*Chocolate & nut, soft & chewy*

### SuperSeed Slice (Vegan)\*

*packed with fruit, nuts, oats & seeds*

### Summer Bakewell (Vegan)

*Rich Almond Bakewell with summer berries*

**GLUTEN-FREE MARKED WITH \***

## The Coffees:

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

### Black Coffee

*(Americano, Espresso, Macchiato)*

### Milky

*(Organic Milk: Latte, Cappuccino, Flat  
White) Oatmilk supplement +50c*

### Mocha

*Espresso, chocolate & steamed milk*

### Single Origin Filter Coffee

*Medium/Large Carafe*

### Cold Brew (Single Origin)

**Cold Brew** - with Lemon & Sparkling  
Water

### Iced Latte

*2 shots espresso over ice, topped up with  
cold milk*

### Iced Chai

*Our homemade spiced chai infusion,  
with cold milk, ice & dusted with pink  
spices*

### Hot or Iced Chocolate

*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

### Earl Grey Tea

### Sencha Green

### Jasmine

### Peppermint Blend

*Peppermint with Chamomile,  
Fennel & Aniseed*

### Moroccan Dusk

*Green tea, mint, cactus*

### Rooibus Sundance

*with pineapple & citrus*

PLUS, SOMETHING  
ELSE...

### Matcha Latte

*Frothed Oatmilk with matcha for green  
healthy goodness!*

### Our Summer Tonic

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

## The Cold Drinks:

### Fresh Orange Juice

### Orange Fizz

*Fresh OJ & Sparkling Water*

### Raspberry, Apple & Rose

*It is what it's called. And utterly pure  
- made by us with just a little sugar  
added.*

### The Ginger Bear

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

### San Pellegrino

### Sparkling Minerals

*(Orange, Pomegranate, Lemon, Lime)*

### Mineral Water

*Ballygowan - Bottled, Still or Sparkling  
330ml / 750ml*

### Dingle Gin & Tonic

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

**See Our Iced Coffees etc  
under Coffee Menu**

## Sparkles & Wine:

### Prosecco

*Glass / Bottle  
Conti d'Arco Prosecco Spumanté  
- fresh & zesty*

### The White: Si Organico

*Sauvignon/Macabeo, Spain, 2017  
Glass: / Bottle:*

### The Red: Tierra de la Castilla

*Cabernet Sauvignon, Spain, 2018  
Glass: / Bottle:*

### The Rosé: Les Petit Gascoun

*Cabernet Franc, France 2018  
Glass: / Bottle:*

**See front of menu for  
Cocktails**

## Draught Beer:

*Glass: / Pint:*

### 8 Degrees Bohemian

### Pilsner Lager

*4%, light & crisp, Czech-style pilsner*

### 8 Degrees Howling Gale

### Irish IPA

*4.5%, refreshing lighter-style IPA*

### PorterHouse Stout

*4.6%, gently flavoured, roast malt  
vibes*

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](mailto: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](mailto:reservations@brotherhubbard.ie)