

# WEEKEND BRUNCH TO GO

## Brunchy Cocktails TO GO:

### **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 & Cointreau 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, Fevertree Tonic Water,  
Pomegranate & Cucumber & Mint

## PLUS

### **BEER pint**

**(8 Degrees – Pilsner or IPA  
Porterhouse - Stout)**

### **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 auce, 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 Box\***

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

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

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

**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.**

**Due the current situation, our outside 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 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**

**SuperSeed Slice (Vegan) \***  
*packed with fruit, nuts, oats & seeds*

**Summer Bakewell (Vegan)**  
*Rich Almond Bakewell with summer berries*

**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*

**GLUTEN-FREE MARKED WITH \***

## The Coffees:

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

**Black Coffee**  
*(Americano, Espresso, Macchiato)*

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

**Mocha**  
*Espresso, chocolate & steamed milk*

**Single Origin Filter Coffee**  
*Medium/Large Cup*

**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:** Terre 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  
Mimosa, Rosita & 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.