

The Breakfast & Brunch Menu

****Please note that this is a sample menu, for illustrative purposes only!***

Available to 11.45am

Granola, Fruit & Yogurt Pot

A pot with our homemade granola with gentle spices, nuts, dried fruit served with thick Greek Yogurt & roasted strawberries, pomegranate seeds in a light rose syrup & fresh mint

Toast

Homemade bread lightly toasted with real Irish butter & your choice of one of our preserves

Toast + Eggs

Homemade bread lightly toasted with real Irish butter & 2 eggs your way (poached, scrambled or fried). Big it up by adding a side!

Pork, Fennel & Chorizo Sausage Roll / Borek with Potato, Feta & Leek

Served warm with dressed leaves.

BH Bacon Sandwich

Griddled bacon, Chorizo Jam, Cheddar cheese & baby spinach with a light mustard crème in homemade toasted bread.

Add 2 eggs (fried or scrambled)

The Eggs Baba Bida*

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

The Meaty Mezze Tray*

2 beef & lamb merguez-style kofta with fragrant tomato sauce & Adrshallagh feta crumble, carrot hummus, marinated artichoke, Middle Eastern Tahini Slaw, flatbread, pickles, charred chilli, fresh mint

The Vegan Mezze Tray*

2 Mushroom, Black Bean & Quinoa kofta with Avocado "Crème", carrot hummus, marinated artichoke, Middle Eastern Tahini Slaw, flatbread, pickles, charred chilli, fresh mint

The Pull Pork Croque Madame

Our overnight roast pulled pork with 2 slices of our homemade brioche, smothered in a rich cheesy sauce with roast red onion – topped with a fried egg & served with our Tahin-Lemon Slaw

The Veggie Croque Madame

Roasted Aubergine, Peppers, Tomato & Red Onion with Basil between 2 slices of our homemade brioche, smothered in a rich cheesy sauce – topped with a fried egg & served with our Tahin-Lemon Slaw



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)*

Add a Portion of One of
our Salads or Soup

ADD a Side of Sauce: our Hot Sauce* /
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.

<<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).

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 and support in this regard.

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
(Latte, Cappuccino, Flat White)
We use organic milk.
Oatmilk supplement

Mocha
Espresso, chocolate ganache & steamed milk

Single Origin Filter Coffee
Medium Carafe (serves 1)

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

Iced Chocolate
Rich chocolate milk served over ice!

Hot 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

Prosecco
glass / bottle
Mimosa
2 parts prosecco, 1 part fresh OJ!
Rosita
2 parts prosecco,
1 part Raspberry, Apple & Rose

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.