

Brunchy Drinks:

Prosecco
glass / bottle

Mimosa
2 parts prosecco, 1 part fresh OJ!

Rosita
2 parts prosecco,
1 part Raspberry, Apple & Rose

BRUNCH + BUBBLES DEAL

**Enjoy a glass of our
Mimosa or Rosita
with a Main Course**

(excludes combinations that are cheaper separately)

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!

See overleaf for our full selection of
teas & coffees & juices
& other drinks!

The Brunch

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

Available to 3.30pm

Granola with Greek Yogurt & Strawberries

*Our homemade granola with gentle spices, nuts, dried fruit – served with organic Greek yogurt,
roasted Strawberries with pomegranate seeds & a rose syrup, with fresh mint*

The Eggs Baba Bida*

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

The Meaty Mezze Salad Tray*

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

The Vegan Mezze Salad Tray*

*2 Mushroom, Black Bean & Quinoa kofta with Avocado “Crème”,
carrot hummus with spiced chickpeas, 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 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 (x2)*

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

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*

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

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.