

BRUNCH TO GO

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

Granola Feast Pot

(contains gelatin: vegetarian/vegan alternative available)

Our homemade granola with gentle spices, nuts, dried fruit – served with honey-orange yogurt, 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, tahini Middle Eastern slaw, flatbread, pickles, charred chilli, fresh mint

The Vegan Mezze Tray*

2 Mushroom, Black Bean & Quinoa kofta with Avocado “Crème”, carrot hummus, marinated artichoke, tahini Middle Eastern slaw, flatbread, pickles, charred chilli, fresh mint

The Pulled Pork Croque Madame

Our famous Pulled Pork baked off with a rich cheese sauce on our homemade brioche with a fried egg on top – served with Tahini, Lemon & Dill Slaw

The Veggie Croque Madame

Roast Peppers, Aubergine, Tomato & Basil on our homemade brioche & smothered with a rich cheesy sauce – all with a fried egg on top – served with Tahini, Lemon & Dill Slaw

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

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

Allergen information available (ask your Server).

Brunchy Drinks:

Prosecco

glass / bottle

Mimosa

2 parts prosecco, 1 part fresh Oj!

Rosita

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

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!

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!

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

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.