

The Breakfast & Brunch Menu

Available to 11.45am



Irish Oat Porridge

A warming bowl of Irish organic porridge oats (made with milk) & served one of three ways: your choice of

Classic (cream & honey), **Berry** (seasonal berry compote) or **Virtuous** (toasted seeds, dried fruit & crystallized ginger) 5.50

Classic Granola, Fruit & Yogurt Pot

A pot with our homemade granola with gentle spices, nuts, dried fruit served with thick Greek Yogurt & fresh summer berries, with a fruity syrup & mint (vegan alternative available) 8.50

The Basic: Eggs, Toast, Bacon & Tomato

Homemade bread lightly toasted with real Irish butter, 2 eggs your way (poached, scrambled or fried) & grilled bacon, all dressed with our chunky warm roast tomato sauce 10.95 (add Haloumi +3.25 & see our other sides>>>)

BH Bacon & Egg Sandwich*

Griddled bacon, Fried Egg, Chorizo Jam, Cheddar cheese & baby spinach with a light mustard crème in homemade toasted bread. 9.95 (or add scrambled eggs instead +1.50)

The Moroccan Eggs Zaalouk*

2 softly poached free-range Eggs served over our rich, fragrant & warming stew of Aubergine, Chickpeas, Lentil, Tomato & gentle spices – with a Lemon & Ras el Hanout yogurt dressing, sauteed Kale, pickled Red Onion & our homemade Georgian bread 13.95

The Meaty Mezze Tray*

Pulled harissa & yogurt lamb, our classic hummus, marinated artichoke, Middle Eastern tahini slaw, Shirazi salad; cucumber, plum tomatoes & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint 14.50

The Vegan Mezze Tray*

Beetroot Falafel with Green Tahini dressing & pomegranate seeds, our classic hummus, marinated artichoke, Middle Eastern tahini slaw, Shirazi salad; cucumber, plum tomatoes, & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint 13.95

The Greek Pork*

Spiced Roast Pork Belly with beetroot puree, roasted red onion and peppers, rocket & tzatziki – all on our homemade flatbread 14.50

The Frenchie: Pear, Chocolate & Nuts

Our gently-spiced Brioche stuffed with a rich Chocolate & Hazelnut filling, topped with roast Pear, Bourbon salted Caramel & Sweet nut-dukkah 13.95

ADD your SIDES:

Bravas Potato Almond-Romesco Sauce* +4.75

Colleville Dairy Halloumi & Zhooug* +3.25

Griddled Bacon* + 3.25

Pan-fried Chorizo* +3.25

Our Classic Hummus* +2.95

Extra Poached/Fried Egg* +1.50

Scrambled Eggs (2 eggs)* +3.25

ADD a Side of Sauce:

our Hot Sauce*/

BH Relish-Ketchup* / Vegan Aioli* +1.75

Extra Toast/ Flatbread +2.50

Gluten-free Bread* +50c

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).

A discretionary service charge of 10% is added to parties of 5 or more – as has been the case since the day we opened, this goes entirely and exclusively to our team (as do all tips)



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 3.50

(various) w/ orange blossom butter & our jam

Cinnamon & Walnut Scroll 3.95

Chocolate & Hazelnut Babka 3.95

SuperSeed Slice (Vegan)* 3.95

packed with fruit, nuts, oats & seeds

Winter Crumble Bakewell

(Vegan) 4.40

Rich Almond Bakewell with winter berries & a classic crumble topping

Lemon Brulee Bar 4.25

Brown butter & Poppyseed pastry, lemony goodness

Brownie* 4.40

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

Farmhand Coffee Cake 4.40

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

Baked Burnt Orange Blossom

Cheesecake* 4.75

Basque-style burnt cheesecake, compote & nut-dukkah

Baci* 3.50

Chocolate & nut, soft & chewy

The Coffees:

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

Black Coffee 3.10/3.30

(Americano, Espresso, Macchiato)

Milky 3.30 R/3.50 L

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

Mocha 3.80

Espresso, chocolate & steamed milk

Single Origin Filter Coffee

Medium/Large Carafe 3.95/5.95

Cold Brew (Single Origin) 3.95

Cold Brew - with Lemon &

Sparkling Water 4.25

Iced Latte 3.95

2 shots espresso over ice, topped up with cold milk

Hot or Iced Chai 4.25

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

Hot or Iced Chocolate 3.95

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 3.40

Earl Grey Tea 3.40

Sencha Green 3.40

Jasmine 3.40

Peppermint Blend 3.40

Peppermint with Chamomile, Fennel & Aniseed

Moroccan Dusk 3.40

Green tea, mint, cactus

Rooibus Sundance 3.40

with pineapple & citrus

PLUS, SOMETHING ELSE...

Matcha Latte 4.25

Frothed Oatmilk with matcha for green healthy goodness!

Our Seasonal Warm Tonic 4.25

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

The Cold Drinks:

Fresh Orange Juice 3.95

Orange Fizz 3.75

Fresh OJ & Sparkling Water

Raspberry, Apple & Rose 3.95

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

Homemade Cola! 3.95

It's back!! Our homemade concoction to give you a Cola-style drink - served sparkling, over ice.

The Ginger Bear 3.95

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

San Pellegrino

Sparkling Minerals 2.95

(Orange, Pomegranate, Lemon, Grapefruit)

Mineral Water 1.75/2.95

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

Dingle Gin & Tonic 9.50

Dingle Gin & Poacher's Tonic

Sparkles & Wine:

Prosecco

*Glass 9.50 / Bottle 39.95
Conti d'Arco Prosecco Spumanté
- fresh & zesty*

Mimosa 9.50

Rosita (Raspberry Mimosa) 9.50

The White: Si Organico

*Sauvignon/Macabeo, Spain, 2017
Glass: 6.95 / Bottle: 26.95*

The Red: Terre de la Castilla

*Cabernet Sauvignon, Spain, 2018
Glass: 6.95 / Bottle: 26.95*

The Rosé: Les Petit Gascoun

*Cabernet Franc, France 2018
Glass: 8.75 / Bottle: 32.95*

Draught Beer:

Glass: 4.95 / Pint: 6.95

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 ! Again, thank you, thank you - your support means so much to us.