

## Brunchy Cocktails:

### **Mimosa** 9.50

*2 parts prosecco, 1 part fresh OJ!*

### **Rosita** 9.50

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

### **Espresso Martini** 12.50

*Farmhand Espresso as a Martini  
(with Dingle Vodka & Vanilla)*

### **Mocha Martini** 12.95

*The above but with a shot of  
chocolate also!*

### **Breakfast Martini** 11.95

*Dingle Gin & Cointreau with a squeeze of lemon  
& our homemade orange rose marmalade*

### **Bloody Hubbard** 10.95

*Our twist on the classic, using  
our harissa-spiced Tomato juice & Vodka*

### **Negroni** 11.95

*Vermouth, Campari & Dingle Gin*

### **Our Gin & Tonic** 9.50

*Dingle Gin, Poacher's Tonic Water,  
Pomegranate & Cucumber & Mint*

## **BRUNCH + BUBBLES DEAL**

**Enjoy a glass of our  
Mimosa or Rosita  
with a Main Course for  
just €21**

*(excludes combinations that are  
cheaper separately)*

# The Brunch

*Available to 3.30pm*

## **Classic Granola, Fruit & Yogurt Pot**

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

## **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 Greek Pork\***

*Spiced Roast Pork Belly with baked beetroot puree, roasted red onions and peppers, fresh rocket leaves & our tzatziki with sumac – all on our homemade flatbread 14.50*

## **The Meaty Mezze Tray\***

*Pulled harissa & yogurt lamb, 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 & pomegranate, 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 Seasonal 3-Salad Plate**

*Roasted Potato & Brussel Sprouts with Fennel, Pomegranate and Hazelnuts, in a Pomegranate dressing  
Roasted Celeriac & Parsnip with Chestnut and Apple, dressed in a parsley – sage dressing  
Middle Eastern Slaw with Tahini-Lemon dressing & Dill.  
All served with homemade bread & hummus 13.95*

## **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*

**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\* +4.75

Colleville Dairy Halloumi  
& Zhoug\* +3.25

Griddled Bacon\* + 3.25

Pan-fried Chorizo\* +3.25

Our Hummus\* +2.95

Add a portion of our Salads +3.95

Add a Saucy Side:

our Hot Sauce\*/ Zhoug\* /

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.**



**Please note:** 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

**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*

**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*

**GLUTEN-FREE MARKED WITH \***

## 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 Carafè 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*

## 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*

**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  
**See front of menu for  
Cocktails**

## 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

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.