

# WEEKEND BRUNCH TO GO

## Brunchy Cocktails TO GO:

### **Mimosa** 9.50

2 parts prosecco, 1 part fresh OJ!

### **Rosita** 9.50

2 parts prosecco,  
1 part Raspberry, Apple & Rose

### **Espresso Martini** 11.95

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** 10.50

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

## PLUS

### **BEER 6.50 pint**

**(8 Degrees – Pilsner or IPA  
Porterhouse - Stout)**

## **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 12.95

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

Pulled harissa & yogurt lamb, carrot hummus, marinated artichoke, Middle Eastern  
tahini slaw, Shirazi salad; cucumber, plum tomatoes & a lemon oregano dressing,  
flatbread, pickles, charred chilli, fresh mint 12.95

## **The Vegan Mezze Tray\***

Beetroot Falafel with Green Tahini & pomegranate, carrot hummus, marinated artichoke, Middle  
Eastern Tahini slaw, Shirazi Salad; cucumber, plum tomatoes & a lemon oregano dressing, flatbread,  
pickles, charred chilli, fresh mint 12.95

## **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 Seasonal 3-Salad Box\***

Roasted Potato & Brussel Sprouts with Fennel, Pomegranate & Hazelnuts & 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 11.95

## **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 12.50

<<ADD TO YOUR MEAL - SEE OUR SIDES >> **Items marked with \* can be  
made gluten-free! Allergen information available (ask your Server).**

## ADD your SIDES:

Bravas Potato Almond-Romescio  
Sauce\* +4.95

Colleville Dairy Halloumi  
& Zhoug\* +3.25

Griddled Bacon\* + 3.25

Pan-fried Chorizo\* +3.25

Our Hummus\* +2.95

Extra Poached/Fried Egg\* +1.50

Scrambled Eggs (2 eggs)\* +3.25

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.**

**Due the current situation, our outside 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 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 & Poppysseed 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** 2.89/3.00

*(Americano, Espresso, Macchiato)*

**Milky** 3.20 R/3.40 L

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

**Mocha** 3.50

*Espresso, chocolate & steamed milk*

**Single Origin Filter Coffee**

*Medium/Large Cup 3.00 / 3.30*

**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 steamed milk & dusted with pink spices*

**Hot or Iced Chocolate** 3.80

*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

*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  
Mimosa, Rosita & 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 vibes*

**GLUTEN-FREE MARKED WITH \***

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.

OPEN FOR BREAKFAST- BRUNCH - LUNCH - DINNER as well as PRIVATE FUNCTIONS & WEDDINGS & OFF-SITE CATERING: All enquiries [reservations@brotherhubbard.ie](mailto:reservations@brotherhubbard.ie)