

The Brunch & Lunch Menu

Available to 3.30pm



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 & our homemade Georgian bread 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 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 Cauli-Chew Wrap (Vegan)*

Lemon-battered Cauliflower gently spiced, harissa aioli, carrot, pickled red onion, spinach leaves in a wrap. Comes with your choice of one of our salads (see below) or our soup of the day 10.50

The Chicken Party Sandwich (and you're invited!)*

Spicy & Sweet Marinated Chicken with pickled cucumber, spicy jalapeño aioli, charred corn and spinach – on our homemade bread. Comes with your choice of one of our salad (see below) or our soup of the day 10.50

The Seasonal 3-Salad Plate*: All served with homemade bread & hummus 13.50

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.

The Soup* served with homemade bread & hummus 6.95

Autumnal Roasted Pumpkin & Potato soup, with a Pear and Chervil purée topping. Add a portion of one of our salads for +3.95

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).

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!)



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 Classic Hummus* +2.95

Extra Poached/Fried Egg* +1.50

Scrambled Eggs (2 eggs)* +3.25

Add a Portion of One of
our Salads or Soup +3.95

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.

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substitutions
Allergen information available
(ask your Server).

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 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* 4.95

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

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: Tierra 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.