

BRUNCH TO GO

Brunchy Drinks:

Prosecco

glass 9.50 / bottle 39.95

Mimosa 9.50

2 parts prosecco, 1 part fresh OJ!

Rosita 9.50

2 parts prosecco,
1 part Raspberry, Apple & Rose

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.

The Ginger Bear 3.95

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

Iced Latte 3.75

2 shots espresso over ice, topped up with cold milk

Iced Chai 4.25

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

Iced Chocolate 3.95

Rich chocolate milk served over ice!

See overleaf for our full selection of
teas & coffees & juices
& other drinks!

Granola Feast Pot

(contains gelatin: vegetarian/vegan alternative available)

Our Homemade granola with thick Greek yogurt, roasted strawberries, rose syrup, mint &
pomegranate. 7.95

The Eggs Menemen*

It's back! Softly scrambled eggs with roasted peppers, on toasted Georgian bread with spiced tomato-
caymen paste & baby spinach leaves - topped with Ardsallagh feta yogurt, fresh herb-chilli-red onion
salsa & black olive dressing 11.50

The Meaty Mezze Tray*

Pulled harissa & yogurt lamb, our classic hummus, marinated artichoke, tahini Middle Eastern slaw,
flatbread, pickles,
charred chilli, fresh mint 12.95

The Vegan Mezze Tray*

2 Mushroom, Black Bean & Quinoa kofta with Green Tahini & pomegranate,
our classic hummus, marinated artichoke, tahini Middle Eastern slaw, flatbread, pickles,
charred chilli, fresh mint 12.95

The Pulled Pork Croque Madame

Our famous Pulled Pork baked off with a rich cheese sauce on our homemade brioche with roasted red
onion & a fried egg on top - served with Tahini, Lemon & Dill Slaw 12.95

The Veggie Croque Madame

Roast Peppers, Aubergine, Tomato & Basil on our homemade brioche & smothered with a rich cheese
sauce - all with a fried egg on top - served with Tahini, Lemon & Dill Slaw 12.95

<<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-Romesco
Sauce* +4.95

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

our Hot Sauce*/ Zhoug* /

BH Relish-Ketchup * / Vegan Aioli*

/ Vegan Avocado Crème +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:

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 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

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
(Latte, Cappuccino, Flat White)
We use organic milk.
Oatmilk supplement +50c

Mocha 3.80
Espresso, chocolate ganache & steamed milk

Single Origin Filter Coffee
Medium Carafé 3.95 (serves 1)

Iced Latte 3.95
2 shots espresso over ice, topped up with cold milk

Iced Chai 4.25
Our homemade spiced chai infusion, with cold milk, ice & dusted with pink spices

Iced Chocolate 3.95
Rich chocolate milk served over ice!

Hot 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 Summer 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.

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 2.95/4.75
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