

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

**Mimosa or Rosita
with a Main Course for
just €21**

(don't worry – it 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 & 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-style sourdough 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

Seasonal Root Vegetable Salad: Parsnip, celeriac, baby potato, kale, pickled red onions, preserved lemon dressing
Shredded Carrot and Fennel salad with toasted sunflower seeds, dill, lovage and an orange dressing
Middle Eastern Slaw with Tahini-Lemon dressing & Dill.
All served with our Brown Soda & Caraway bread + hummus 13.95

The Frenchie: Peanut Butter & Jelly Edition

Our Brioche – French toasted – served with whipped Peanut Butter, our warm grape compote, roasted grapes and toasted salty peanuts 12.95

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.**

Covid Contact Tracing Form:
Please use this QR Code to
complete contact tracing



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!)

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

!!NEW!! Cookie Shot 4.75

Choc chip & Rye cookie shell, filled with salted caramel & toasted hazelnuts

Lemon Brulee Bar 4.25

Brown butter & Poppseed pastry, lemony goodness

Brownie* 4.40

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

Carrot & Walnut Cake 4.75

Lightly Spiced, topped with a Cardamon frosting & a candied carrot swirl

Our Seasonal Bakewell

'Spiced Pear Edition' (Vegan) 4.40

Rich Almond Bakewell with Spiced Pears & Dark Chocolate

Baci* 3.50

Chocolate & nutty, soft & chewy

Baked Burnt Orange Blossom

Cheesecake* 4.75

Basque-style burnt cheesecake, compote & nut-dukkah

SuperSeed Slice (Vegan)* 3.95

packed with fruit, nuts, oats & seeds

GLUTEN-FREE MARKED WITH *

The Coffees:

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

Black Coffee 3.10 R/3.30 L

(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

Iced Latte 3.95

2 shots espresso over ice, topped up with cold milk

Matcha Latte 4.25

Frothed Oatmilk with matcha for green healthy goodness!

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

Smooth & bold flavour

Ceylon Earl Grey 3.40

Bergamot & lavender

Vietnamese Green 3.40

Roasted Chestnut, Umami, light body

Jasmine 3.40

Chamomile Blossom 3.40

Light and calming floral note

Peppermint 3.40

Classic & refreshing Mint note

Maghrebi Mint 3.40

Green tea & mint

Organic Rooibos 3.40

Smoky, Caramel & Vanilla

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

The White: Si Organico

Sauvignon/Macabeo, Spain, 2017
Glass: 7.50 / Bottle: 26.95

The Red: Tierra de la Castilla

Cabernet Sauvignon, Spain, 2018
Glass: 7.50 / 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! Again, thank you, thank you - your support means so much to us.