

The Breakfast & Brunch Menu

Available to 11.45am



Granola, Fruit & Yogurt Pot

A pot with our homemade granola with gentle spices, nuts, dried fruit served with thick Greek Yogurt & roasted strawberries, pomegranate seeds in a light rose syrup & fresh mint 8.50

The Basic: Eggs, Toast, Bacon & Tomato

Our homemade Georgian-style sourdough lightly toasted with real Irish butter & 2 eggs your way (poached, scrambled or fried), all dressed with our chunky warm roast tomato sauce 10.95 (add Haloumi +3.25)

Pork, Fennel & Chorizo Sausage Roll / Borek with Potato, Feta & Leek

Served warm with our homemade relish & dressed leaves. 6.50

The Big BH Bacon & Egg Sandwich*

Griddled bacon, Chorizo Jam, Cheddar cheese & baby spinach with a light mustard crème in our homemade Georgian-style sourdough with a fried egg. 10.50 (scrambled eggs instead +1.50)

The Eggs Menemen*

It's back! Softly scrambled eggs with roasted peppers, on our homemade Georgian-style sourdough with spiced tomato-çeymen paste & baby spinach leaves – topped with Ardsallagh feta yogurt, fresh herb-chilli-red onion salsa & black olive dressing 12.95

The Meaty Mezze Tray*

Pulled harissa & yogurt lamb, our classic hummus, marinated artichoke, Middle Eastern Tahini Slaw, flatbread, pickles, charred chilli, fresh mint 13.95

The Vegan Mezze Tray*

2 Mushroom, Black Bean & Quinoa kofta with Green tahini & pomegranate, our classic hummus, marinated artichoke, Middle Eastern Tahini Slaw, flatbread, pickles, charred chilli, fresh mint 13.95

The Pull Pork Croque Madame

Our overnight roast pulled pork with 2 slices of our homemade brioche, smothered in a rich cheesy sauce with roast red onion – topped with a fried egg & served with our Tahin-Lemon Slaw 13.95

The Veggie Croque Madame

Roasted Aubergine, Peppers, Tomato & Red Onion with Basil between 2 slices of our homemade brioche, smothered in a rich cheesy sauce – topped with a fried egg & served with our Tahin-Lemon Slaw 13.95

ADD your SIDES:

Bravas Potato Almond-Romesco Sauce* +4.75

Colleville Dairy **Halloumi** & Zhoug* +3.25

Griddled **Bacon*** + 3.25

Sausage: Pan-fried Chorizo +3.25

Our Classic **Hummus*** +2.95

Extra Poached/Fried **Egg*** +1.50

Scrambled Eggs (2 eggs)* +3.25

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.

<<ADD TO YOUR MEAL - SEE OUR SIDES >>

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:

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 and support in this regard.

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 & Poppyseed pastry, lemony goodness

Brownie* 4.40
A classic version, superbly chocolatey and rich - served with berry cream!

Carrot & Walnut Cake 4.75
Gently Spiced, topped with a Cardamom 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 3.10/3.30
(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
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

PLUS, SOMETHING ELSE...

Matcha Latte 4.25
Frothed Oatmilk with matcha for green healthy goodness!

Our Winter 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, Lime)

Mineral Water 2.95/4.75
Ballygowan - Bottled, Still or Sparkling 330ml / 750ml

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

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