

Weekend Brunch

all day long



Granola: Hazelnut Granola, Roast Grapes, Mint, Orange & Sumac Greek Yogurt 9
(vegan alternative available)

Goody: our homemade Brioche, Honeyed Oats (with Olly's Honey), Coolmoore Garden Roast Rhubarb, warm Bay Leaf "Custard" Milk 12.95

Village Butcher's Bangin' Breakfast: our Buttermilk & Herb Potato Waffle, a Free Range Pork & Herb Banger, Ham Hock Ragu, Winter Greens, Sunny Side Egg 14.50
(Add an extra Sausage +3)

Brother Hubbard Breakfast*: Baba Ganoush, Crown Prince Squash with Iranian Black Lime, Almond Dukkah & our Laffa Flatbread, soft Poached Egg, Warm Tahini & Spinach Sauce 13.50
(vegan version available)

Mushroom Brunch Plate*: seared Garryhinch Farm King Oyster & Mixed Mushrooms, Tarragon, marinated Beetroot & Pickled Hazelnut Salsa, our Sourdough Toast, confit Artichoke Butter & Crisps, Red Chard 13.50
(vegan)

Hot Cauliflower Gratin Sandwich: Warm Harfords Cauliflower & Leek Coolattin Cheese Gratin with Pickled Onion & Rocket, in our Sourdough– served with a choice of one of our salads 12.50
(Upgrade it with Bacon +2.25)

3 Salad Plate*: All 3 salads with Herbed Butter & Brown Buttermilk Soda Bread 14
(vegan version available)
Pearl Barley & Cous Cous Tabbouleh, Red Pepper, Spring Onion, Pomegranate Vinaigrette
Roast Heritage Carrots, Chickpea, Roast Red Onion, Spinach, Parsley, Apple Cider Dressing
Savoy Cabbage Kale Slaw, Apple, Celery, Pickled Walnut, Lemon Crème Fraiche Dressing

The Brunchy Drinks

Prosecco Glass 9.50 / Bottle 39.95

Mimosa (Bubbles + Fresh OJ): 9.95

Rosita (Bubbles + Raspberry, Apple & Rose): 9.95

The Cocktail Special

The Sbagliato with Tonic: Rhubarb Edition 11.50

Campari, Vermouth & Poachers Irish Tonic Water, Rhubarb Syrup

(More Cocktails Launching Soon!)

See our Wines on the overleaf!

The Bubbles Deal

Enjoy a glass of
Mimosa or Rosita

+

Any of our Main Dishes
for
€22

(Unless buying separately
comes to less!)

THE SIDES:

Duchess Potato with Cais Na Tire
& Almond-Red Pepper Sauce*:
4.75

Pigs on the Green Bacon*: 3.50

Chorizo*: 3.50

Village Butcher Herb Sausage*: 3

Tipperary Haloumi*: 3.50

Side of a Salad*: 4

Sauces*: 1.50

(Hot Sauce, Garlic Aioli,
BH Ketchup)

Extra Egg*: 1.50 / 3.25 scrambled

Sides may only be ordered as
part of a main dish

We make as much as possible
ourselves including all of our
own breads & sourdough,
pastries, pickles, ferments &
preserves.

We also love working with
great suppliers like:

Farmhand Coffee & Tea

The Village Butcher

Pigs on the Green

Garryhinch Farm

Dermot Allen Free Range Pork

Sean Ring's Farm

Ballymakenny Farm

North Wicklow Farm Eggs

Traditional Cheese Co.

Olly's Honey

Neighbourhood Wines

&

lots of other great growers and
producers.

Children's Menu Available

Items marked with * can be made gluten-free! We are unable to amend dishes or make substitutions.

Allergen information available (please ask your Server).

Service Charge for tables of 5 or more (10%) – all Service Charges & Tips go to our Team.

At weekends, tables are allocated for 1hr45mins.



Speciality Coffee	Speciality Tea
<p>Black Coffee (<i>Black, Espresso, Macchiato</i>) 3.20 R / 3.40 L Milk (<i>Organic Milk: Latte, Cappuccino, Flat White</i>) 3.50 R / 3.80 L Batch Brew (300ml) <i>Single Origin - ask us for Today's Brew!</i> 4</p> <p>Mocha 4.25 Iced Latte 3.95 Matcha OatMilk Latte 4.50 Hot or Iced Chai 4.50 Hot or Iced Chocolate 3.95</p> <p><i>Oatly Oatmilk Supplement for all drinks +50c</i></p> <p><i>We use Farmhand Coffee beans (our sibling business), roasted on Capel St</i></p>	<p>Irish Breakfast Tea 3.40 Ceylon Earl Grey 3.40 Jasmine 3.40 Chamomile Blossom 3.40 Peppermint 3.40 Maghrebi Green & Mint 3.40 Organic Rooibos 3.40</p> <p>Our Seasonal Warm Tonic 4.25 <i>Lemon & Ginger Tea, served with fresh Rosemary sprig & homemade spiced Honey-Turmeric Tonic</i></p> <p><i>We use Farmhand Speciality Teas (from our sibling business)</i></p>
<p>Cold Drinks:</p> <p>Fresh Orange Juice 4.25 Orange Fizz 3.95 Homemade Raspberry, Apple & Rose 3.95 Homemade Cola 3.95 The Ginger Bear 3.95 San Pellegrino Sparkling Minerals 3.25 Mineral Water (1L) 2.50</p> <p>NEW: The Gazoz 4.75 Our homemade lightly-fermented sweet fruit fizzed drink served over ice: <i>Fermented Plum with Lime, Rosemary & Sage</i></p>	<p>Stronger Drinks:</p> <p>Prosecco Glass 9.50 / Bottle 39.95 Mimosa (Bubbles + OJ): 9.95 Rosita (Bubbles + Raspberry & Rose): 9.95</p> <p><i>Our Wines (glass 7.95 / bottle 28.95)</i></p> <p><i>White: Catarratto, Ciello Bianco, Sicily, Italy 2020 (organic; ripe stone fruits, lemon, mineral)</i></p> <p><i>Red: Garnacha Syrah, Calizo, Adaras, Spain 2019 (organic; dark berry fruit, pepper and spice)</i></p> <p><i>Rosé: Carte Blanche, Languedoc, France 2020 (delicate; watermelon, strawberry and peach)</i></p>
<p>Daily Bakes:</p> <p>Our Scones (<i>plain or fruit + ginger</i>) 3.50 <i>served with our orange blossom butter & preserves</i></p> <p>Cinnamon & Walnut Scroll 3.95 Chocolate & Hazelnut Babka 3.95 The S'more <i>Our soft Peanut Cookie, Toasted Homemade Marshmallow, Chocolate & Roast Peanut (contains gelatin)</i> 4.40 Fig & Orange SuperSeed Slice (vegan)* 3.95</p>	<p>Special Bakes:</p> <p>Lemon Brûlée Bar 4.25 Classic Brownie served with Orange Tahini* 4.40 Almond, Pistachio & Rhubarb Friand* 4.75 Our Seasonal Bakewell (vegan) 4.50 <i>Rich Almond Bakewell - Cherry & Chocolate</i></p> <p>Baked Burnt Orange Blossom Cheesecake* 4.75 <i>Served with berry compote & sweet nut-dukkah</i></p> <p>Something Small? Chocolate & Hazelnut Baci* 3.50</p>
<p><i>Gluten Free Items marked with *</i> Allergen information available (please ask your Server).</p>	
<p>We are available for catering and private functions. For more information about us, please visit brotherhubbard.ie / @brotherhubbardcafes on Instagram or drop us a line hello@brotherhubbard.ie</p>	