



Breakfast (to 11am)

Porridge: Irish Oats, Baked Plum, Lemon & Thyme honey, Cream 8.95

Granola: Hazelnut Granola, Roast Grapes, Mint, Orange & Sumac Greek Yogurt 8.50
(vegan alternative available)

Toast*: Choice of our breads (Sourdough or Brown Buttermilk Soda) served with butter & homemade preserves (choice of Raspberry & Juniper / Orange & Rose) 3.95
Add some of our Sides if you fancy!

Toast & Eggs*: Toast (Sourdough or Brown Buttermilk Soda Bread) with 2 eggs, cooked your way served with Herbed Butter 7.50
Add some of our Sides if you fancy!

Brunch (all day long)

Village Butcher's Bangin' Breakfast: our Buttermilk & Herb Potato Waffle, a Free Range Pork & Herb Banger, Ham Hock Ragù, 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 alternative 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)

Bacon Sandwich*: Pigs-on-the-Green Bacon & Coolattin Cheddar Toasted Sourdough Sandwich, runny Fried Egg, Tomato Relish & Frisse 11.95

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

Lunch (from 12)

Seasonal Soup*: Please ask us about Today's Soup (served with Herbed Butter & Brown Buttermilk Soda & Caraway 8.50
(vegan alternative available)

3 Salad Plate*: with Herbed Butter & Brown Buttermilk Soda & Caraway Bread 14
(vegan alternative 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

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

Hot Chicken Sandwich*: Sean Ring's Chicken, Rose Harissa, Charred Pepper & Pickles, with Roast Garlic Aioli & Leaves, all on our Sourdough– served with a choice of one of our salads or our soup 12.50

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THE SIDES:

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

Pigs on the Green Bacon*: 3.50

Chorizo*: 3.50

Butcher's Herby Sausage* +3

Tipperary Haloumi*: 3.50

The Soup – Side*: 4

Side of our Daily Salads*: 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).*



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>

*Gluten Free Items marked with *
Allergen information available (please ask your Server).*

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