

The Brunch & Lunch Menu

Available to 3.15pm



The Brunchy Eggs* (vegan alternative available)

Silky Hummus, Roast Squash, Braised Leeks, Mushrooms, Poached Eggs, Burnt Butter & Sage dressing, Walnut Dukkah, Micro Herbs – all on our homemade Georgian sourdough 14.50

The Porchetta*

Our Slow Roast marinated Pork with Tomato & Lemon relish, sautéed Fennel & York Cabbage, Garlic & Caper aioli with crispy fried Onions – all on our homemade Georgian sourdough 14.95

Lamb Shawarma Plate*

Pulled Lamb with Shawarma Spices, Sumac Labneh, spiced Beans, pickled Red Cabbage, Toasted Pistachio, Pomegranate, Nigella seed "Laffa" Flatbread 14.50

Aubergine Baba Ganoush Plate*(Vegan)

Roast Aubergine Baba Ganoush, Almond-Romesco, Potato, Rocket, Green-Tahini dressing, Crispy Red Onions with Sumac, pickled Red Cabbage, Nigella seed "Laffa" Flatbread 13.95 (add a poached egg +1.50 / halloumi +3.25)

The Cauli-Chew Wrap (Vegan)*

Lemon-battered Cauliflower gently spiced, harissa aioli, carrot, pickled red onion, spinach leaves in a wrap. Comes with your choice of one of our salads or our soup of the day 10.95

The Greek Chicken Sandwich*

Yoghurt & Herb marinated Chicken Thigh with Cream Cheese Tzatziki, pickled peppers, slow roasted tomatoes & spinach. Comes with your choice of one of our salads or our soup of the day 10.95

!!NEW!! The Hot Special 15.95

See details on our Specials slip!

The Seasonal 3-Salad Plate*: All served with homemade Brown Soda & Caraway bread + hummus 13.95

See details on our Specials slip!

The Soup* served with homemade Brown Soda & Caraway bread + hummus 7.95

See details on our Specials slip!

Add a portion of one of our salads for +3.95

The Frenchie: Ivan's Winter Edition

Our homemade brioche – French-toast-ified – with Matcha Cheesecake filling, Almond-Chocolate sponge, Blackberries, White Chocolate Sauce and Toasted Cashews! 13.95

ADD your SIDES:

Bravas Potato Almond-Romesco Sauce & Aioli (vegan) * +4.75

Colleville Dairy Halloumi & Zhooug* +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

Add a Portion of One of

our Salads or Soup +3.95

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.

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!)

Items marked with * can be made gluten-free! We are unable to amend dishes or make substitutions. Allergen information available (ask your Server)

The Treats:

Our Famous Scones 3.95
(fruit & ginger or plain) served with orange blossom butter & our jam

Cinnamon & Walnut Scroll 4.25

Chocolate & Hazelnut Babka 4.25

Lemon Brulee Bar 4.75
Brown butter & Poppyseed pastry, lemony goodness

Brownie* 4.75
A classic version, superbly chocolatey and rich - served with berry cream!

NEW! Black Forest Friand* 4.75
A light Chocolate & Almond cake with Cherry Compote & White Chocolate Buttercream

Plum & Rosemary Frangipane * 4.95
Moist almond & plum slice with rosemary syrup, served with Greek yogurt

Vegan Bakewell:
Baked Apple & Blackberry 4.75
Almond Bakewell with baked apple and blackberry with an almond & oat crumble topping

The Baci* 4.25
Chocolate & nutty, soft & chewy

Baked Burnt Orange Blossom Cheesecake* 4.95
Basque-style burnt cheesecake, compote & nut-dukkah

SuperSeed Slice (Vegan)* 3.95
packed with fruit, nuts, oats & seeds

GLUTEN-FREE ITEMS MARKED WITH *

The Coffees:

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

Black Coffee 3.30 R/3.50 L
(Americano, Espresso, Macchiato)

Milky 3.60 R/3.90 L
(Organic Milk: Latte, Cappuccino, Flat White) Oatmilk supplement +50c

Single Origin Filter Coffee
Medium Carafe 3.95 (serves 1)
Large Carafe 5.95 (serves 2)

Mocha 4.25
Espresso, chocolate & steamed milk

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

Oat Matcha Latte 4.50
Frothed Oatmilk with matcha for green healthy goodness!

Hot (or Iced) Chocolate 4.25
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 3.50
Smooth & bold flavour

Ceylon Earl Grey 3.50
Bergamot & lavender

Vietnamese Green 3.50
Roasted Chestnut, Umami, light body

Jasmine 3.50

Chamomile Blossom 3.50
Light and calming floral note

Peppermint 3.50
Classic & refreshing Mint note

Maghrebi Mint 3.50
Green tea & mint

Organic Rooibos 3.50
Smoky, Caramel & Vanilla

Hot or Iced Chai 4.25
Our homemade spiced chai infusion, with milk & dusted with pink spices

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 4.25

Orange Fizz 3.75
Fresh OJ & Sparkling Water

Raspberry, Apple & Rose 3.95
The famous one!

Homemade Cola! 3.95
It's back! Our homemade concoction with 11 secret ingredients - to give you a purer Cola-style drink.

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 1.95/2.95
Still or Sparkling, 330ml / 750ml

Stronger Stuff:

Espresso Martini 12.50
Farmhand Espresso & Vodka

Amarezzo Martini 12.95
Farmhand Espresso & Amaretto

Dingle Gin & Tonic 9.50
Dingle Gin & Poacher's Tonic

Sparkles & Wine:

Prosecco
Glass 9.50 / Bottle 39.95
Conti d'Arco Spumanté – fresh, zesty

Mimosa (Prosecco + OJ) 9.50

Rosita (Raspberry Mimosa) 9.50

The White: Mundo Organico Sauvignon/Verdejo, 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

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

OPEN FOR BREAKFAST- BRUNCH – LUNCH – DINNER as well as PRIVATE FUNCTIONS & OFF-SITE CATERING
COME VISIT OUR GORGEOUS NEW SPACE IN RANELAGH - WE ARE OPEN FOR BREAKFAST LUNCH BRUNCH / 7 DAYS A WEEK

All enquiries reservations@brotherhubbard.ie but full details available on www.brotherhubbard.ie including our brochure & online enquiry form!

We love feedback – if you've an issue, please let a member of our Team know – if you've loved your experience, please tell the WORLD!

We are delighted & proud to be celebrating 10 years in business this year. Thank you to our wonderful customers & our amazing Team

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This goes entirely and exclusively to our team (as do all tips!)*

Wifi Password:
happydays2022