

Brunchy Cocktails:

Mimosa 9.50

2 parts prosecco, 1 part fresh OJ!

Rosita 9.50

A Mimosa but with Raspberry, Apple & Rose

Espresso Martini 12.50

Farmhand Espresso as a Martini
(with Dingle Vodka & Vanilla)

Amarezzo Martini 12.95

Farmhand Espresso & Amaretto

Breakfast Martini 11.95

Dingle Gin & Cointreau with a squeeze of
lemon & our orange rose marmalade

Bloody Hubbard 10.95

Our twist on the classic, using
our harissa-spiced Tomato & 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 €22

(don't worry – it excludes
combinations that are cheaper
separately!)

The Weekend Brunch

Available to 3.30pm

Granola, Fruit & Yoghurt

(vegan alternative available)

Hazelnut & Ginger Granola, Greek Yoghurt, Kiwi & Tarragon Compote,
Poached Grapes, Lemon Balm 8.95

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

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,
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

Baba Ganoush Aubergine 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 Seasonal 3-Salad Plate*

All served with homemade our homemade Georgian-style sourdough + hummus 13.95

See our Specials Slip for information on Today's Salads

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

brother
hubbard

ADD your SIDES

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

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.

**Treats and Drinks
on the other side!!**

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

Hot or Iced Chai 4.25

Our homemade spiced chai infusion, with milk & dusted with pink spices

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

Our Seasonal Warm Tonic 4.50

Lemon & Ginger Tea, served with fresh Rosemary sprig & our homemade spiced honey & Turmeric Tonic

The Cold Drinks:

Fresh Orange Juice 4.25

Orange Fizz 3.95

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

Amaresso 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: Tierre de la Castilla

Cabernet Sauvignon, Spain, 2018
Glass: 7.50 / Bottle: 26.95

The Rosé: Les Petit Gascon

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

Please note: A discretionary service charge of 10% is added to parties of 5 or more.
This goes entirely and exclusively to our team (as do all tips!)

Wifi Password:
happydays2022