

# The Breakfast & Brunch Menu

Also available for Takeaway and Delivery

brother  
hubbard

## Irish Oat Porridge

Irish organic porridge oats & served one of three ways: your choice of **Classic** (cream & honey), **Berry** (seasonal berry compote) or **Virtuous** (seeds, dried fruit & crystallized ginger) 5.95

## Seasonal Porridge Special

A warming bowl of Irish organic porridge oats (made with milk) & served with Roast Apple, Blackberry & a Nutmeg, Cinnamon and Maple Syrup cream 9.95

## Granola, Fruit & Yoghurt (vegan alternative available)

Cashew Granola, Spiced Pineapple, Greek Yoghurt, Coconut, Basil 9.50

## NEW! The Brunchy Eggs\* (vegan alternative available)

Two Organic soft Poached Eggs over our saucy homemade Butterbeans with seasonal roasted vegetables, whipped Ricotta with Parsley & Lemon, Garlic & Rosemary Oil, pickled Fennel & Peashoots – all on our homemade Georgian sourdough toast 14.95

*(Goes great with Chorizo, Haloumi or Bacon)*

## NEW! The Famous Pulled Pork\* (It's Back!)

Our award winning Sandwich has returned & it's a BEAST! 14 hour slow cooked Pull Pork with gentle spices – served open-style with Fennel, Cabbage & Carrot Slaw in a Lime-Crème Fraiche dressing with Rocket, Gherkin & crispy Onions – all on our homemade Georgian sourdough 15.95

*(Add an Egg! Goes great with Potatoes – perfect to share)*

## 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

*(Recommended Side: add a poached egg / halloumi)*

## Lamb Shawarma Plate\*

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

*(Goes great with our Batata Harra Potatoes – perfect to share)*

## NEW! BH Bacon & Egg Sandwich – The Deluxe Edition\*

Griddled bacon, Caramelised Onion, Chorizo Jam, Scrambled Egg, Baby Spinach – all smothered in a warm Cheese sauce in homemade toasted bread. 13.95 *(Goes great with our Batata Harra Potatoes)*

## NEW! The Basic PLUS: Eggs, Toast with Bacon or Haloumi\*

Our homemade Georgian-style sourdough lightly toasted with real Irish butter, softly scrambled eggs on Baby Spinach, butter & sage braised Leek, slow-roast vine Tomato, Pepita crunch & choice of bacon or haloumi 12.50

*(Goes great with our Batata Harra Potatoes!)*

## NEW! The Frenchie: Banoffee Edition

Our homemade Brioche, made into a Bread & Butter pudding style French Toast– with caramelised Cinnamon Bananas, Vanilla Mascarpone, "Irish Coffee" Caramel Sauce, crunch Banana chips, Oat & Chocolate crumble 13.95

## ADD your SIDES:

**Crispy Batata Harra Style Potatoes\***  
with spiced oil &  
smoked paprika aioli (vegan) +4.75

Halloumi & Zhoug\* +3.95

Griddled Bacon\* + 3.50

Pan-fried Chorizo\* +3.95

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 +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 instead\* +50c

**Please Note:** As with most restaurants,  
sides are only available with a main item  
and are not available separately.

**See reverse for our full list of drinks & treats!**

## NEW! AUTUMN DRINKS SPECIALS:

### HOT SPICED RUM CHOCOLATE 8.95

Our famous hot chocolate – blended with gentle spices & a decent shot of Rum. Like a hug. A boozy one...

### HOT CHAI LATTE 4.95

Autumn Spiced homemade Chai with hot Silky Milk, dusted with spiced Raspberry powder

### WARMING AUTUMN TONIC 4.75

A carafe of Lemon & Ginger Tea, served with Rosemary and a side of Turmeric Spiced Honey Syrup.

### ICED DIRTY CHAI LATTE 4.95

Autumn Spiced homemade Chai with Milk and a Double Espresso over Ice, dusted with spiced Raspberry powder

**WE ALSO SERVE WINE, PROSECCO, MIMOSA, COCKTAILS & DRAUGHT CRAFT BEERS!**

**Need it Gluten-Free? Any items marked with \* can be ordered gluten-free – just mention it when placing your order!  
Full allergen information available (please ask your Server). EVERYTHING HOMEMADE FOR YOU!**

## The Coffees

Black Coffee (*Americano, Espresso, Macchiato*) 3.30 R/3.50 L  
Milky (*Organic Milk: Latte, Cappuccino, Flat White*) 3.60 R/3.90 L  
Single Origin Filter Coffee Medium  
Carafe 3.95 (serves 1)  
Large Carafe 5.95 (serves 2)  
Mocha 4.25  
Iced Latte 3.95  
Hot Chocolate 4.25  
Oat Matcha Latte 4.50

*Oatmilk supplement +50c*

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

## The Teas

*Black Teas:*

Irish Breakfast Tea 3.50  
Ceylon Earl Grey 3.50  
Hot or Iced Chai 4.25

*Herbal & Other:*

Vietnamese Green 3.50  
Jasmine 3.50  
Chamomile Blossom 3.50  
Peppermint 3.50  
Maghrebi Mint 3.50  
Organic Rooibos 3.50

## SEASONAL DRINK SPECIALS: AUTUMN HITS

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## The Cold Drinks

Fresh Orange Juice 4.25  
Orange Fizz 3.75  
Raspberry, Apple & Rose 3.95  
Homemade Cola! 3.95  
The Ginger Bear 3.95  
San Pellegrino Sparkling Minerals 2.95  
Mineral Water (Still or Sparkling 330ml / 750ml) 1.95/2.95

## Sparkles & Wine

Prosecco Glass 9.50 / Bottle 39.95  
Mimosa (Prosecco + OJ) 9.50  
Rosita (Raspberry Mimosa) 9.50  
The White: Gassac Sauv. Blanc Glass: 7.95 / Bottle: 33.95  
The Red: Barba Montepulciano Glass: 7.95 / Bottle: 33.95  
The Rosé: Les Petit Gascoun 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 Stout

## Stronger Stuff

Espresso Martini 12.50  
*Farmhand Espresso & Dingle Vodka*  
Amarezzo Martini 12.95  
*Farmhand Espresso & Disaranno Amaretto*  
Gin & Tonic 9.50  
*Dingle Gin & Poacher's Tonic, Lemon & Pomegranate*

## Daily Bakes

*Once gone, they're gone!*

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

Cinnamon & Walnut Scroll 4.25  
*Our homemade soft brioche bun rolled with Walnut & Cinnamon filling*

Chocolate & Hazelnut Babka 4.25  
*Our homemade soft brioche, rolled & twisted, filled with Chocolate & toasted Hazelnut*

Peanut Power Bar (Vegan)\* 3.95  
*packed with fruit, nuts & Gluten Free oats*

## Special Bakes

Lemon Brulee Bar 4.75  
*Brown butter & Poppyseed pastry, lemony goodness*  
Brownie 4.75  
*A Brother Hubbard classic superbly chocolatey and rich*  
Raspberry, Orange & Poppyseed Cake\* 4.75  
*Almond cake with Raspberry Meringue Buttercream*  
Vegan Bakewell: Cherry Ripe & Coconut Edition 4.75  
*Cherry, Coconut, Almond Bakewell on a Pastry base with Dark Chocolate*  
The Baci\* 4.25  
*Chocolate & nutty, soft & chewy*  
Baked Burnt Vanilla Cheesecake\* 4.95  
*Basque-style burnt cheesecake, Blueberry & Lavender compote & nut-dukkah*

**GLUTEN-FREE ITEMS MARKED WITH \***

*Full allergen information available (please ask your Server).*

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