

The Brunch & Lunch Menu

Available to 3.15pm – also available for Takeaway and Delivery

Don't forget to look at our Specials!



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

(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)

The Harissa Chicken Sandwich*

Yoghurt & Harissa marinated Chicken Thigh with Lemon-Garlic Aioli, pickled Fennel, Cucumber & Baby Leaves.

Comes with your choice of one of our salads or our soup of the day 10.95

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 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

PLUS, THERE'S MORE....

SEE OUR SPECIALS SLIP FOR DETAILS OF OUR SOUP, 3-SALAD PLATE & OUR HOT SPECIAL

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!

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!

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)
Cold Brew (Single Origin) 4.25
Mocha 4.25
Iced Latte 3.95
Oat Matcha Latte 4.50
Hot (or Iced) Chocolate 4.25

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

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

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!)