

The Weekend Brunch

Available to 3.15pm – also available for Takeaway and Delivery

Don't forget to look at our Specials!



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

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

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)

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 Potatoes – perfect to share)

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"

BRUNCH + BUBBLES DEAL

Mimosa or Rosita

with a Main Course for just €22

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

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.

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

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

See overleaf for our full selection of teas & coffees & other drinks!

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

Oatmilk supplement +50c

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

NEW!!! HOT SPICED RUM CHOCOLATE 9.50

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
Porter House **Stout**
4.6%, gently flavoured, roast malt Stout

Stronger Stuff

NEW! Hot Spiced Rum Chocolate – see our Drinks Specials above

Espresso Martini 12.50
Farmhand Espresso & Dingle Vodka
Amaresso 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

GLUTEN-FREE ITEMS MARKED WITH *

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

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