

# 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** (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), Macerated Blueberries, whipped Peanut Butter with Maple Syrup & toasted Quinoa 9.95

## Seasonal Granola (vegan alternative available)

Almond & Chocolate Granola, Hibiscus-poached Pear, Greek Yogurt infused with Turmeric, Ginger & a touch of Honey 9.95

## 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

## NEW: The Brunchy Eggs\*: Mushroom Edition

Two Poached Eggs with Roasted Mushrooms (Oyster, Button & Paris Brown) with Shitake Powder, topped with Cáis Na Tíre Cheese, toasted Breadcrumbs & Herbs - with Parsley & Lemon Oil – all atop toasted bread with White Bean puree\* 15.95 (Goes great with Chorizo, Haloumi or Bacon)

## NEW: The Pulled Pork Benedict\*

Our award winning Pulled Pork – now done Benedict style! Toasted homemade Brioche topped with 2 soft Poached Eggs, Hollandaise, Pulled Pork, Kale, pickled Cabbage, Mojo Sauce & topped with crispy onion 16.50

## NEW: The Full Hubbard\*

Our version of a Full Irish with Clonanny Farm Sausages, Streaky Bacon, Fried Egg, Clonakilty White Pudding, our House Baked Beans (spiced!) – served with Colcannon-style Potato Bread & our whipped Brown Sauce Butter! 16.95

## Seasonal Vegan Plate\*

Roast Squash, warm Ratatouille sauce, Lentil, toasted Walnut, Pepita Crunch, Garlic Oil drizzle, Peashoots, warm Nigella seed 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 14.95  
(Goes great with our Batata Harra Potatoes – perfect to share)

## 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)

## The Frenchie:

Our homemade Brioche, made into a Bread & Butter pudding style French Toast – with roast Chestnut Crème, warm Apple & Cranberry compote, Spiced Almond 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

Clonanny Sausages (2)\* + 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.

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 WINTER 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!

Please Note: We are not able to alter dishes or swap-out items.

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*  
Black Forest Gateau Friand\* 4.75  
*Chocolate & Almond with Cherry & Meringue Buttercream*  
Vegan Bakewell: Seasonal Edition 4.75  
*Apple, Blackberry & Almond Bakewell on a Pastry base*  
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!)