

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*: 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

(Goes great with our Potatoes)

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)

The Harissa Chicken Sandwich*

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

Comes with our seasonal salad 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 our seasonal salad or our soup of the day 10.95

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

PLUS, THERE'S MORE....

SEE OUR SPECIALS SLIP FOR DETAILS OF OUR SOUP, SEASONAL 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).

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

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

Clonanny Sausages (2)* + 3.95

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 our Salad +4.50

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 dish.

See reverse for our full list of drinks & treats!

NEW! WINTER 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!

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
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

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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!)