

# The Weekend Brunch

Available to 3.15pm – also available for Takeaway and Delivery

brother  
hubbard

## Seasonal Granola (vegan alternative available)

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

## 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 & homemade whipped Brown Sauce Butter! 16.95

(Goes great with our Potatoes)

## 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 14.50

(Goes great with Potatoes – perfect to share)

## The Seasonal Frenchie

Our homemade Brioche, made into a Bread & Butter pudding style French Toast– with roast Chestnut Crème, warm Apple & Cranberry compote, Festive Spice Almond crumble 13.95

## Seasonal Salad Special Plate\*

Goats Cheese with Winter Rainbow Roots Salad: Baked Goats Cheese with Chilli Honey - on a bed of Beetroot, Carrot, Celery, Sweet Potato, Red Onion, Chickpea, Kale with toasted Sunflower Seeds - and a Lemon & Ginger dressing. Served with our homemade Bread & Hummus. 15.50

(Dish contains: Milk; Sulphites, Celery - Bread contains Gluten (Wheat))

**PLEASE NOTE: At weekends, when we are at our busiest, our food (which is prepared to order) can take longer. Good food takes time. This is normal for any food business - please bear with us and we will do our best to get your order to you as fast as possible.**

**We are unable to alter dishes or swap-out items.**

**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

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 item

## Brunchy Cocktails:

**Please note due to licensing laws, we can only serve alcohol after 10.30am on Saturdays & after 12.30pm on Sundays**

### 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 & 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 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

## 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*  
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 \*

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