

Morning Menu

brother
hubbard

Seasonal Porridge Bowl Warming Porridge with Roast Pear, Berry Compote & Roasted Almond 8.95

Granola Our homemade Hazelnut Granola, Roast Grapes, Mint, Orange & Sumac Greek Yogurt 8.95
(vegan alternative available)

Toast* Choice of our breads (Sourdough or Brown Buttermilk Soda) served with butter & homemade preserves (choice of Raspberry & Juniper/Orange & Rose) 3.95
Add some of our Sides if you fancy!

Toast & Eggs* Toast (Sourdough or Brown Buttermilk Soda Bread) with 2 eggs (poached, scrambled or fried) & served with Herbed Butter 7.50
Add some of our Sides if you fancy!

The Full Hubbard Clonanny Farm Sausages with a Fried Egg and Smoked Rashers on a Potato & Black Pudding Waffle, served with Mushrooms & our Homemade Beans 14.95
(Extra Egg or Scrambled Eggs Instead + 1.50)

The Eggs Menemen* Softly scrambled eggs with roasted peppers, on our homemade Georgian-style sourdough with spiced tomato-çeymen paste & lovage – topped with whipped feta yogurt & fresh herb-chilli-red onion salsa 13.50

Brother Hubbard Sabiche (Vegan)* Warm Roasted Aubergine on Laffa Flatbread with Harissa Tomatoes & Butterbeans, Creamy Hummus, Amba Mango Dressing, Pickles, Herbs & Nut Dukkah 13.50
(Add a poached egg +1.50)

Bacon Sandwich* Griddled Bacon & Mature Cheddar Toasted Sourdough Sandwich, runny Fried Egg, Tomato Relish & Frisse 11.95
(Extra Egg or Scrambled Eggs Instead + 1.50)

The Savoury French Toast: Caraway, Black Pepper & Leek Savoury French Toast topped with Pea Smash, Feta with Sumac, 2 soft poached Eggs, homemade Hot Sauce 13.95
(Recommended Sides: Chorizo or Bacon)

The Seasonal Frenchie Snickers-Style Frenchie stuffed with Chocolate & Peanut topped with Creme Patissiere & a side of Caramel Sauce 13.50

*Items marked with * can be made gluten-free!
We are unable to amend dishes or make substitutions.
Allergen information available (please ask your Server)*

Please note a discretionary service charge of 10% is added to parties of 6 or more. This goes entirely and exclusively to our team (as do all tips!)

We make as much as possible ourselves including all of our own breads & sourdough, pastries, pickles, ferments & preserves.

We also love working with great suppliers like:

Farmhand Coffee & Tea / North Wicklow Farm Eggs / Quigley's Meats / Clonanny Farm / Traditional Cheese Co. & lots of other great growers and producers

THE SIDES:

NEW! Accordion Potatoes*: 4.25

Layered Potatoes – pressed & deep fried – served with Garlic Aioli & a dash of hot sauce

Miso Mushrooms (vegan) *: 3.25

Griddled Bacon*: 3.50

Chorizo*: 3.50

Tipperary Haloumi*: 3.50

Homemade Beans*: 3.75

Sauces*: 1.50

(Hot Sauce, Garlic Aioli, BH Ketchup)

Extra Egg*: 1.50 / 3.25 scrambled

Extra Toast/ Flatbread 2.50

Gluten-free Bread +50c

Sides may only be ordered as part of a main dish

See reverse for our full list of drinks & treats!

NEW! WINTER DRINKS SPECIALS:

CHAI HOT CHOCOLATE 4.95

Our famous hot chocolate – blended with gentle spices. Like a hug.

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 PROSECCO, MIMOSA & ROSITA



Specialty Coffee

Black Coffee (*Black, Espresso, Macchiato*) 3.30 R / 3.50 L
 Milk (*Organic Milk: Latte, Cappuccino, Flat White*) 3.60 R / 3.90 L
 Drip Coffee (300ml) *Single Origin - ask us for Today's Brew!* 4
 Cold Brew (Single Origin) 4.25

Mocha 4.25
 Iced Latte 3.95
 Matcha OatMilk Latte 4.50
 Hot or Iced Chai 4.25
 Hot or Iced Chocolate 4.25

Oatly Oatmilk Supplement for all drinks +50c

*We use Farmhand Coffee beans
(our sibling business), roasted on Capel St*

Specialty Tea

Irish Breakfast Tea 3.50
 Ceylon Earl Grey 3.50
 Jasmine 3.50
 Chamomile Blossom 3.50
 Peppermint 3.50
 Maghrebi Green & Mint 3.50
 Organic Rooibos 3.50

Our Seasonal Warm Tonic 4.75
*Lemon & Ginger Tea, served with fresh
 Rosemary sprig & homemade spiced
 Honey-Turmeric Tonic*

*We use Farmhand Speciality Teas
(from our sibling business)*

Cold Drinks

Fresh Orange Juice 4.25
 Orange Fizz 3.95
 Homemade Raspberry, Apple & Rose 3.95
 Homemade Cola 3.95
 The Ginger Bear 3.95
 San Pellegrino Sparkling Minerals 2.95
Orange, Lemon, Grapefruit, Blood Orange, Pomegranate & Orange
 Mineral Water (1L) 2.50

Seasonal Special

The Gazoz 4.75
 Our homemade lightly-fermented sweet fruit fizzed
 drink served over ice:
**Orange & Hibiscus with Pomegranate, Orange
 slices, Mint & Pomegranate Molasses**

Stronger Drinks

Prosecco Glass 9.50 / Bottle 39.95
 Mimosa (Bubbles + OJ): 9.95
 Rosita (Bubbles + Raspberry & Rose): 9.95

Daily Bakes

Our Famous Scones
(plain or fruit + ginger) 3.95
served with our orange blossom butter & preserves

Cinnamon & Walnut Scroll 4.25
 Chocolate & Hazelnut Babka 4.25

*Gluten Free Items marked with *
Allergen information available (please ask your Server).*

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*

WIFI PASSWORD: happydays4ever

We are available for catering and private functions.

10% Service Charge for tables of 5+ (all tips/service charge go to our Team)

For more information about us, please visit brotherhubbard.ie /

[@brotherhubbardcafes](https://www.instagram.com/brotherhubbardcafes) on Instagram or drop us a line hello@brotherhubbard.ie