

Weekend Brunch Menu



Granola: Autumn Edition

Our homemade Granola with Chocolate & toasted Almond, served with Roasted Pear and organic Greek Yogurt 9.50

The Brunchy Eggs*

Silky Hummus, Roast Squash, Braised Leeks, Mushrooms, Poached Eggs, Burnt Butter & Sage dressing, Walnut Dukkah, Herbs – all on our homemade Georgian sourdough 14.95

(Goes Great with Haloumi or Chorizo!)

The Chorizo Rarebit (It's Back!)

Our slow cooked Chorizo & Espresso jam on homemade Georgian sourdough, topped with a rich Cheese sauce, a runny fried Egg & pink Onion Pickle & served with Tahini 'Slaw – substantial & satisfying 14.95

(Goes Great with Haloumi or a side of Potatoes!)

Lamb Shawarma Plate*

Pulled Lamb with Shawarma Spices, Sumac Labneh, spiced Beans, pickled Red Cabbage, Toasted Pistachio, Pomegranate, Nigella seed "Laffa" Flatbread 14.50

(Goes Great with a side of Potatoes!)

Seasonal Bowl by Ileana* (Vegan version available)

A warming bowl of Lentils with Peppers with Harissa & gentle spices, roast Brussel Sprouts, Kale and a Feta Yogurt dressing (optional) & fresh Herbs – served with our Nigella Seed "Laffa" Flatbread 13.95

(add a poached egg +1.50 / halloumi +3.25)

The Frenchie: Valentina's Festive Fun Edition

Bread & Butter Pudding-style French Toast topped with Chocolate & Hazelnut crème, Fig & Cranberry Crumble & a Clementine Sauce. 13.95

The Brunchy Drinks

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

**See our Drinks & Treats
on the other side!!**

The Bubbles Deal

Enjoy a glass of
Mimosa or Rosita
+
Any of our Main Dishes for
€22

*(Unless buying separately
comes to less!)*

THE SIDES:

Crispy Batata Harra Style Potatoes* (vegan)

With spiced oil &
smoked paprika aioli +4.75

Halloumi & Zhoug* +3.95

Griddled **Bacon*** + 3.50

NEW: Clonanny Farm Sausages +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 Side of **Sauce***:

(Hot Sauce/ BH Relish-Ketchup / Vegan
Aioli) +1.75

Extra Toast/ Flatbread +2.50

Gluten-free Bread * +50c

Please Note:

**As with most restaurants,
sides are only available with a main item and
are not available**

*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
Traditional Cheese Co.
&
lots of other great growers and
producers.*

**We can make items marked with * as Gluten Free – please ask when ordering!
Allergen information available (please ask your Server)**



| Speciality Coffee | Speciality Tea |
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| <p>Black Coffee (<i>Black, Espresso, Macchiato</i>) 3.30 R / 3.50 L Milk (<i>Organic Milk: Latte, Cappuccino, Flat White</i>) 3.60 R / 3.90 L Batch Brew (250ml) <i>Single Origin - ask us for Today's Brew!</i> 4</p> <p>Mocha 4.25 Iced Latte 3.95 Matcha OatMilk Latte 4.50 Hot or Iced Chai 4.95 Hot or Iced Chocolate 4.25</p> <p><i>Oatly Oatmilk Supplement for all drinks +50c</i></p> <p><i>We use Farmhand Coffee beans (our sibling business), roasted on Capel St</i></p> | <p>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</p> <p>Our Seasonal Warm Tonic 4.50 <i>Lemon & Ginger Tea, served with fresh Rosemary sprig & homemade spiced Honey-Turmeric Tonic</i></p> <p><i>We use Farmhand Speciality Teas (from our sibling business)</i></p> |
| <p>Cold Drinks:</p> <p>Fresh Orange Juice 4.25 Orange Fizz 3.95 Homemade Raspberry, Apple & Rose 3.95 The Ginger Bear 3.95 Moroccan Iced Tea 3.95 San Pellegrino Sparkling Minerals 3.25 Mineral Water (500ml / 1L) 1.75 / 2.95</p> | <p>Bubbles:</p> <p>Prosecco Glass 9.50 / Bottle 39.95</p> <p>Mimosa (Bubbles + OJ): 9.50</p> <p>Rosita (Bubbles + Raspberry & Rose): 9.50</p> |
| <p>Daily Bakes:</p> <p>Our Famous Scones <i>(plain or fruit + ginger) 3.95 served with our orange blossom butter & preserves</i></p> <p>Cinnamon & Walnut Scroll 4.25 Chocolate & Hazelnut Babka 4.25 Peanut Power Bar (vegan)* 3.95 <i>packed with fruit, nuts & Gluten Free oats</i></p> | <p>Special Bakes:</p> <p>Lemon Brulee Bar 4.75 <i>Brown butter & Poppyseed pastry, lemony goodness</i></p> <p>Brownie 4.75 <i>A Brother Hubbard classic superbly chocolatey and rich</i></p> <p>Black Forest Gateau Friand* 4.75 <i>Chocolate & Almond, Cherry & Meringue Buttercream</i></p> <p>Vegan Bakewell: Seasonal Edition 4.75 <i>Apple, Blackberry & Almond Bakewell</i></p> <p>The Baci* 4.25 <i>Chocolate & nutty, soft & chewy</i></p> <p>Baked Burnt Vanilla Cheesecake* 4.95 <i>Basque-style burnt cheesecake, Blueberry & Lavender compote & nut-dukkah</i></p> |
| <p><i>Gluten Free Items marked with *</i> Allergen information available (please ask your Server).</p> <p>We are available for catering and private functions. For more information about us, please visit brotherhubbard.ie @brotherhubbardcafes on Instagram or drop us a line hello@brotherhubbard.ie</p> | |