

Yves

evening things
at Brother Hubbard Ranelagh

Morsels:

<i>Crackers</i> : Roasted Seed Crackers, Tomato Pistou, Almond * vg+	2.95
<i>Panisse</i> : fried Chickpea Chips, Dill Aioli * vg+	5.00
<i>Gildas</i> : Anchovy (or Artichoke), Pickled Pepper, Olive (x2) * vg	5.00

Small Plates:

all served with homemade Bread, Parsnip Remoulade & Cornichons

<i>Fromage Blanc</i> : Cream cheese, warm Mushroom, roast Beetroot, Vinaigrette dressing * vg+	13.50
<i>Bombas</i> : Potato, Beef Bourguignon Ragu, Hot Sauce, Garlic Aioli (x2) vg	12.95
<i>Charcuterie</i> : Irish & French tasting selection with pickled Onion *	16.50
<i>Gravadlax</i> : Cod, Gin & Beetroot, Lemon-Caper Oil *	17.50
<i>Rillette</i> : (Vegetarian) baked Leek, Cashel Blue Cheese & Cáis Na Tíre * vg	14.50
<i>Padron Peppers</i> : blistered Peppers, Paella Salt, Almond-Romesco Dip * vg+	12.95

Main Course:

<i>Chicken</i> : Chasseur free-range Chicken, Walnut-Tarragon Stuffing, Wild Mushroom, Parsnip*	26.50
<i>Pork</i> : slow-roast Belly, Puy Lentil, braised Baby Gem, Bacon Powder, Jus *	26.50
<i>Sea Bream</i> : Pan-fried, roast Fennel, Radish, Potato, Capers & Brownbutter Grenobloise Sauce *	24.50
<i>Socca</i> : Chickpea Flatbread, Caramelised Onion, Roast Celeriac, Carrot cri, Kale, Caraway * vg+	23.50
<i>Special</i> : Beef Pot Au Feu*, Potato, Carrot, Leek, Cabbage*	23.50

Sides:

<i>Potato</i> : Extra Virgin Pommes Purée, Chive * vg+	4.50
<i>Salad</i> : Frisée, Radicchio, Walnut, Cider Vinegar dressing * vg+	4.50
<i>Vegetable</i> : Braised Savoy Cabbage, Almond* vg+	4.50

Cheese:

<i>Today's Irish Cheeses</i> (3 types), Quince Compote, Crackers * vg	16.00
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Desserts:

<i>Surprise au Chocolat</i> *	8.50
<i>"Yves" Pudding</i> : warm Pain d'Epices Almond Sponge, Orange Jelly, Meringue, Caramel Orange * vg+ 8.50	

* means gluten-free or can be prepared gluten free

vg means vegetarian or can be prepared vegetarian

vg+ means vegan or vegan alternative available

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Our Menu for Yves has been developed by our Team of wonderful chefs,
led by Thibaud & David.

The menu is inspired by the food of France – but with a touch of Spanish
(“*where Spain kisses France*”), all served for light & casual dining.

We make as much as possible ourselves.

We also use local Irish produce to the extent possible
(as well as our meats and cheese being Irish)
and we believe in working with some
great producers and suppliers
such as:

The Village Butcher
Sheridan’s Cheesemongers & a selection of Irish Cheese producers
The Wooded Pig Charcuterie
Sean Ring’s Farm
Sustainable Seafood Ireland
Garryhinch Mushrooms
Littlecress Micro Greens
Wicklow Farm Eggs
GrapeCircus Wines
Vera Foods
&
our very own Farmhand Coffee & Tea

FEASTING MENU TO SHARE

€37.50 per person

(Feast Menu for minimum of 2 people and can be served for the entire table only)

Crackers & Pistou * vg+
Veloute
(Cream of Butternut Squash) * vg+
+
Our Fromage Blanc Sharing Plate * vg+
Your Choice of Small Plate to Share * vg+
Homemade Bread, Parsnip Remoulade, Cornichons
+
Your Choice of Main Course to Share * vg+
Served with our seasonal Vegetable * vg+ & our Salad *vg+

– all of the elements listed above will be served to the table to share – just a few choices to be made depending on group size:

For Groups of 2, choose 1 plate to share, then 1 main dish for the table

For Groups of 3, choose 1 plate to share and then 2 main dishes for the table;

For Groups of 4, choose 2 plates to share and then 2 main dishes for the table

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Et enfin...

Cheese:

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Dessert Wine & Alcohol

Vino Axarkia, Moscatel, Malaga (70ml)	9.50
Espresso & Amaretto Martini	12.50

After Dinner Drinks:

Coffee

Espresso 3.30
Black 3.30/3.50
Milky 3.60/3.90

Tea

Irish Breakfast Tea 3.50
Peppermint Tea 3.50
Chamomile Blossom 3.50

Thank you so much for visiting us this evening.

We hope you enjoyed your experience with us.

If you've any questions or are planning a special event, please contact us via reservations@brotherhubbard.ie and we would be delighted to explore options with you!

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