

# 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 Brioche 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, Soy Yogurt, Peashoots, Nigellaseed Flatbread 13.95

(Recommended Side: add a poached egg / halloumi)

## The Harissa Chicken Sandwich\*

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

Comes with your choice of one our 3 seasonal salads or our soup of the day (see specials slip!) 11.50

## The Cauli-Chew Wrap (Vegan)\*

Lemon-battered Cauliflower gently spiced, harissa aioli, carrot, pickled red onion, spinach leaves in a wrap.

Comes with your choice of one our 3 seasonal salads or our soup of the day (see specials slip!) 11.50

## The Frenchie: Summer Edition

Our homemade Brioche, made into a Lemon & Vanilla Bread & Butter pudding style French Toast – with White Chocolate Mascarpone, Lemon Curd, Fresh Raspberries, Toasted Pistachios, Mint & Raspberry Crunch 13.95

PLUS, THERE'S MORE....

SEE OUR SPECIALS SLIP FOR DETAILS OF OUR SOUP, SEASONAL SALAD PLATE & OUR HOT SPECIAL

**DOUBLE TROUBLE BUBBLES DEAL:**  
ANY 2 MIMOSAS or ROSITAS for €17

## 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! DRINKS SPECIALS:

### NEW!!! COLD BREW 4.25

Single Origin Cold Brew deliciousness served over ice

### HOT CHAI LATTE 4.75

Gentle Spiced homemade Chai with hot Silky Milk, dusted with spiced Raspberry powder

### WARMING 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

Gentle 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!

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!

## The Coffees

Black Coffee (*Americano, Espresso, Macchiato*) 3.50 R/3.80 L  
 Milky (*Organic Milk: Latte, Cappuccino, Flat White*) 3.80 R/4.00 L  
 Single Origin Filter Coffee Medium  
     Carafe 4.25 (serves 1)  
     Large Carafe 5.95 (serves 2)  
 Mocha 4.30  
 Iced Latte 4.10  
 Oat Matcha Latte 4.50  
 Hot or Iced Chai 4.50  
 Hot Chocolate 4.30  
     *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 4.75

*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

**NEW!!! COLD BREW 4.25**  
 Single Origin Cold Brew deliciousness served over ice

**HOT CHAI LATTE 4.75**  
 Gentle Spiced homemade Chai with hot Silky Milk, dusted  
 with spiced Raspberry powder

**WARMING TONIC 4.75**  
 A carafe of Lemon & Ginger Tea, served  
 with Rosemary and a side of Turmeric Spiced Honey Syrup.

**ICED DIRTY CHAI LATTE 5.50**  
 Gentle 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) 9.75  
 Rosita (Raspberry Mimosa) 9.75  
 House White Wine: Glass: 7.95 / Bottle: 33.95  
 House Red Wine: Glass: 7.95 / Bottle: 33.95  
 House Rosé Wine: 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*

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*

Brownie 4.75  
     *A Brother Hubbard classic superbly chocolatey and rich*

## Special Bakes

Lemon Brulee Bar 4.75  
     *Brown butter & Poppyseed pastry, lemony goodness*

Mango, Coconut & Almond Cake with Lime\* 4.75  
     *Topped with Lime buttercream, Coconut Flakes  
     & Mango compote*

Vegan Bakewell: Seasonal Edition 4.75  
     *Orange & Raspberry Bakewell on a Pastry base*

The Baci\* 4.25  
     *Chocolate & Hazelnut*

Baked Burnt Salted Caramel Cheesecake\* 4.95  
     *Cherry/Berry & Almond Amaretto Compote*

Coffee, Walnut & Chai Cake \* 4.75  
     *A light almond & walnut cake unfused with our coffee and  
     homemade chai, topped with spiced buttercream icing and  
     chai syrup*

**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!)*