

The Weekend Brunch

Available to 3.15pm – also available for Takeaway and Delivery



Seasonal Granola (vegan alternative available)

Almond & White Chocolate Granola, Coconut Greek Yogurt infused with Matcha, Mango compote & crumbled Raspberry 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 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 spiced Baked Beans – served with Colcannon-style Potato Bread & homemade 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 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

Seasonal 3 Salad Special Plate*

All 3 salads are served to you with hummus & our homemade bread 15.95

Chickpea & Pea with Bulgur Wheat, Celery, Scallions & Parsley with a Lemon & Smoked Paprika dressing (Sulphites, Celery, Gluten - Barley) (Vegetarian, Vegan)

Yellow Peppers, Tomato & Cucumber with Red Onion, Kalamata Olives, Parsley & Oregano with a Roast Tomato & Balsamic dressing (Sulphites) (Vegan, Gluten-free)

Slaw of Red, White & Green Cabbage with Carrot, Fennel, Parsley & Dill with a fire-roasted Red Pepper Vinaigrette dressing (Sulphites) (Vegan, Gluten-free)

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

PLEASE NOTE: At weekends, when we are at our busiest, our food (which is prepared to order) can take longer. We may be a café but we are serving main course dishes to you and good food takes time - so do 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).

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 9.75

2 parts prosecco, 1 part fresh OJ!

Rosita 9.75

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*) 3.50 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)
Cold Brew (Single Origin from Farmhand) 4.25
Mocha 4.30
Hot or Iced Chai 4.75
Iced Latte 4.10
Hot Chocolate 4.30

Oatmilk supplement +50c

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

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

Amarezzo 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 infused with our coffee and homemade chai, topped with spiced buttercream icing and chai syrup

GLUTEN-FREE ITEMS MARKED WITH *

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