The Brunch & Lunch Menu

brother hubbard

Available to 3.15pm – also available for Takeaway and Delivery Don't forget to look at our Specials!

NEW! The Turkish Eggs Menemen *: It's BACK!

Softly Scrambled Eggs with roasted Pepper & Onion and a gently-spiced Tomato sauce – topped with Feta Yogurt, Kalamata Olive & a Herb-Chilli-Salsa - all atop toasted homemade Georgian Sourdough toast with a light garlic butter* 14.95 (Goes great with Chorizo, Haloumi)

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

Clonanny Farm Sausages, Streaky Bacon, Fried Egg, Clonakilty White Pudding, our gently-spiced Baked Beans – served with our homemade Colcannon-style Potato Bread! 16.95 (add our homemade Ketchup +75c

Seasonal Vegan Plate*

Spiced Aubergine with roasted Peppers & Onions on a warm Celeriac & White Bean puree, with a Lemon, Caper & Parsley dressing, toasted Walnutserved with our homemade Laffa Flatbread 14.50

(Recommended Side: add a poached egg / halloumi)

The Chicken Schwarma-Style Sandwich*

Slow-cooked Schwarma Chicken with gentle spices & lemon, pickled Red Cabbage, spiced Chickpeas, Baby Spinach leaves & a Tahini-Yogurt Sauce Comes with your choice of one our 3 seasonal salads or our soup of the day (see specials slip!) 12.50

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!) 12.50

NEW! The Frenchie: Banana & Peanut Butter

Our homemade Brioche, made into a Bread & Butter pudding style French Toast – with Roast Banana, Peanut Butter & Cinnamon Mascarpone, Salted Caramel Sauce & Banana Chips 14.50 (Add Bacon +2.50)

ADD your SIDES:

Crispy Batata Harra Style Potatoes* with paprika aioli (vegan) +4.95

Halloumi & Zhoug* +4.25

Griddled Bacon* + 4.25

Clonanny Sausages (x2) + 4.25

Pan-fried Chorizo* +4.25

Pulled Pork Side +4.25

Extra Egg* +1.50 (+3 for scrambled)

Homemade Hot Sauce +1.50

Homemade Ketchup +75c

Please Note: As with most restaurants, sides are only available with a main item

See reverse for our full list of drinks & treats!

NEW! DRINKS SPECIALS:

HOT CHAI LATTE 4.95

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

WARMING TONIC 4.95

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

WE ALSO SERVE WINE, PROSECCO, MIMOSA, COCKTAILS & DRAUGHT CRAFT BEERS!

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

The Coffees

Black Coffee (Americano, Espresso, Macchiato) 3.75 R/3.95 L Milky (Organic Milk: Latte, Cappuccino, Flat White) 3.95 R/4.25 L Single Origin Filter Speciality Coffee Carafe:

Medium 4.75 (serves 1) / Large 5.95 (serves 2)

Mocha 4.75

Hot or Iced Chai 4.95

Iced Latte 4.20

Hot Chocolate 4.75

Oat milk supplement +50c

The Teas

Black Teas:

Irish Breakfast Tea (pot) 4.25 Ceylon Earl Grey (pot) 4.25 Hot or Iced Chai 4.75

SPECIALITY TEAS (by the pot):

Vietnamese Green 4.50

Jasmine 4.50

Chamomile Blossom 4.50

Peppermint 4.50

Maghrebi Mint 4.50

Organic Rooibos 4.50

SEASONAL DRINK SPECIALS:

WARMING TONIC 4.95

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

HOT CHAI LATTE 4.95

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

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 4.75

Orange Fizz (OJ + Sparkling Water) 4.25

Raspberry, Apple & Rose 4.25

Homemade Cola! 4.25

The Ginger Bear 4.25

San Pellegrino Sparkling Minerals 3.95

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: 34.95 House Red Wine: Glass: 7.95 / Bottle: 34.95 House Rosé Wine: Glass: 8.75 / Bottle: 35.95

DOUBLE TROUBLE BUBBLES DEAL:

2 x Mimosas or Rositas for just €17

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

Stronger Stuff

Espresso Martini 12.50

Amaresso Martini 12.95

Gin & Tonic 9.50

See the rest of our Cocktails on the front page!

Daily Bakes

Once gone, they're gone!

Our Famous Scones 4.40

(fruit & ginger or plain)

Served with orange blossom butter & our jams

Cinnamon & Walnut Scroll 4.50

Our homemade soft brioche bun rolled with Walnut & Cinnamon filling

Chocolate & Hazelnut Babka 4.50

Our homemade soft brioche, rolled & twisted, filled with Chocolate & toasted Hazelnut

Peanut Power Bar (Vegan)* 4.25 Packed with fruit, nuts & Gluten Free oats

Special Bakes

Lemon Brulee Bar 5.25

Brown butter & Poppyseed pastry, lemony goodness

The Baci* 4.50

Chocolate & Hazelnut

Vegan Bakewell: Carrot & Orange Edition 4.95 Almond Bakewell on a Pastry base with candied

Orange & Carrot filling

Brownie 4.75

A BroHub classic superbly chocolatey and rich

Cake Special: Persian Love Cake * 5.50

A light Almond cake with Lemon & Cardamon, topped with Rose & Raspberry Icing and Sweet Nut & Rose Petal Dukkah

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!)