Weekend Brunch

all day long

Seasonal Granola

Homemade granola with Greek yogurt & coconut crème, mango–keffir lime compote, crushed cashews & toasted coconut flakes. 10.95 (vegan alternative available)

The Full Hubbard

Clonanny Farm sausages, fried egg, smoked rashers on a potato-black pudding waffle, with mushrooms & homemade beans.15.95

(Extra Egg or Scrambled Eggs Instead + 1.50)

The Eggs Menemen*

Soft scrambled eggs with roasted peppers, spiced tomato-çeymen paste on Georgianstyle sourdough, whipped feta yogurt, and herb-chilli-onion salsa 14.95

Brunch Socca (Vegan) *

Warm chickpea flatbread with cumin & fennel, topped with roast aubergine, red onion, almond-romesco, cherry tomato, chickpeas, lemon-soy yogurt & herbs. 14.50 (Add a poached egg +1.50)

"Da (Bacon) Bomb" Sandwich*

Griddled Bacon, runny Fried Egg, Chunky Tomato Relish & Baby Spinach - all smothered in a rich & warm cheese sauce 14.50

(Extra Egg or Scrambled Eggs Instead + 1.50)

The Fritters*:

Sweet Potato & Corn Fritters, served with Feta Yogurt, a Poached Egg, mixed leaves & topped with Pico de Gallo 14.95

(Recommended Sides: Chorizo or Bacon)

The Frenchie:

Brioche French toast topped with Roast Banana, Bacon, Honey & Mascarpone with Blueberries 14.95

Items marked with * can be made gluten-free! We are unable to amend dishes or make substitutions. Allergen information available (please ask your Server).

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 DEAL ABOVE

See our Other Drinks & Treats on the overleaf!

Please Note: At Weekends & busy periods, tables are allocated for 1 hour 30 minutes. (or 45 minutes if having just coffee/treats). We'd ask for no laptops at Weekends please.

DOUBLE TROUBLE BUBBLES DEAL:

ANY 2 MIMOSAS or ROSITAS for €17

THE SIDES:

NEW! Accordion Potatoes*: 4.75

Layered Potatoes – pressed & deep fried – served with Garlic Aioli & a dash of hot sauce

Miso Mushrooms (vegan) *: 3.95

Griddled Bacon*: 4.25

Chorizo*: 4.25

Tipperary Haloumi*: 4.25

Homemade Beans*: 3.75

Sauces*: 1.75

Homemade Hot Sauce +1.50

Homemade Ketchup +75c

Extra Egg*: 1.50 / 3.25 scrambled

Extra Toast/ Flatbread 2.50

Gluten-free Bread +50c

Sides may only be ordered as part of a main dish

See reverse for our full list of drinks & treats!

NEW! DRINKS SPECIALS:

CHAI HOT CHOCOLATE 5.25

Our famous hot chocolate – blended with gentle spices. Like a hug.

HOT CHAI LATTE 4.95

Autumn 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 5.25

Autumn Spiced homemade Chai with Milk and a Double Espresso over Ice, dusted with spiced Raspberry powder

WE ALSO SERVE PROSECCO, MIMOSA & ROSITA



Specialty Coffee

Black Coffee (Black, Espresso, Macchiato) 3.75 R / 3.95 L Milk (Organic Milk: Latte, Cappuccino, Flat White) 3.95 R / 4.25 L Aeropress Filter Coffee (270ml)

Single Origin - ask us for Today's Brew!) 4.25

Mocha 4.75 Iced Latte 4.25 Matcha OatMilk Latte 4.95 Hot or Iced Chai 4.95 Hot or Iced Chocolate 4.75

Oatly Oatmilk Supplement for all drinks +50c

We use Farmhand Coffee beans (our sibling business), roasted on Capel St

Specialty Tea

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

Our Seasonal Warm Tonic 4.95

Lemon & Ginger Tea, served with fresh Rosemary sprig & homemade spiced Honey-Turmeric Tonic

Cold Drinks

Fresh Orange Juice 4.75

Orange Fizz 4.25

Homemade Raspberry, Apple & Rose 4.25

Homemade Cola 4.25

The Ginger Bear 4.25

San Pellegrino Sparkling Minerals 3.95

Orange, Lemon, Grapefruit, Blood Orange, Pomegranate & Orange

Mineral Water (1L) 2.50

Stronger Drinks

Prosecco Glass 9.50 / Bottle 39.95

Mimosa (Bubbles + OJ): 9.75

Rosita (Bubbles + Raspberry & Rose): 9.75

Daily Bakes

Our Famous Scones

(plain or fruit + ginger) 4.40 served with our orange blossom butter & preserves

Cinnamon & Walnut Scroll 4.50

Chocolate & Hazelnut Babka 4.50

Peanut Power Bar (Vegan)* 4.25

packed with fruit, nuts & Gluten Free oats

Gluten Free Items marked with * Allergen information available (please ask your Server).

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 Brother Hubbard 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

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

10% service charge for parties of 5+