The Brunch & Lunch Menu

brother hubbard

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

The Turkish Eggs Menemen *

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)

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)

The Full Hubbard

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

NEW!: Seasonal Vegan Plate*: Chilli Crisp Mushroom & Tofu

Crispy Soy-marinated Tofu, sauteed Mushroom, vegan Miso Butter – all atop our toasted Georgian Bread with fresh Rocket & a drizzle of our homemade Chilli Crisp dressing 15.50

(Recommended Side: add a poached egg / halloumi)

The Lemon Chicken Sandwich* & Soup/Salad

Lemon Chicken Sambo w/ Roast Peppers, Onions, Rocket & Garlic Herb Mascarpone

Comes with your choice of one our 3 seasonal salads or our soup of the day (see specials slip!) 13.95 (or add both for €16.95)

The Cauli-Chew Wrap (Vegan)* with Soup/Salad

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!) 13.95 (or add both for €16.95)

NEW!: The Frenchie: Stone Fruit Sensation

Our homemade Brioche, made into a Bread & Butter pudding style French Toast – with Roast Peach & Bay Leaf Compote, Mascarpone Crème, toasted Hazelnut, White Chocolate flakes 15.50

PLUS, THERE'S MORE....

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

DOUBLE TROUBLE BUBBLES DEAL:

2 x Mimosas or Rositas for just €17

NEW COFFEE DEAL: Cup of Joe

Add a Large Cup of our House Blend Filter Coffee for just €3

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

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 (see reverse of menu)

The Coffees

COFFEE DEAL: Cup of Joe

Add a Large Cup of our House Blend Filter Coffee for just €3

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)

Oat Matcha 4.95

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 4.75

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 (filtered: Still or Sparkling 750ml) 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

8 Degrees Bohemian Pilsner Lager 5.50/7.50

4%, light & crisp, Czech-style pilsner

8 Degrees Howling Gale Irish IPA 5.50/7.50

4.5%, refreshing lighter-style IPA

Stronger Stuff

Espresso Martini 12.50

Amaresso Martini 12.95

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

Gin & Tonic 10.95

Special Bakes

Lemon Brulee Bar 5.25

Brown butter & Poppyseed pastry, lemony goodness

The Baci* 4.50

Chocolate & Hazelnut

Vegan Bakewell: Mango & Raspberry Edition 4.95

Almond Bakewell on a Pastry base with Mango Jam
filling & topped with dried Raspberry & sliced Almond

Brownie 4.75

A BroHub classic - superbly chocolatey and rich!

Persian Love Cake* 5.50

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

Cake Special: Lemon, Poppyseed & Blueberry* 5.50

A light Almond cake with Lemon & Poppyseed, with Blueberry

& Lavender Jam & a Matcha buttercream Icing

GLUTEN-FREE ITEMS MARKED WITH *