# The Breakfast & Brunch Menu

*Also available for Takeaway and Delivery*

**NEW! Granola: Summer Edition** *(vegan alternative available)*
Our homemade granola with toasted Almond flakes & crystalized Ginger, served with macerated Strawberries, fresh Basil & Organic Greek yogurt *11*
***(Goes great with Fresh OJ +4.75)***

**The Basic PLUS: Eggs, Toast with Bacon or Haloumi***
Our homemade Georgian-style sourdough lightly toasted with real Irish butter, softly scrambled eggs on Baby Spinach, butter & sage braised Leek, roast Tomato, Pepita crunch & choice of bacon or haloumi 13.50

**The Eggs Menemen* (It's BACK!!!)**
Gently scrambled Eggs with a rich tomato "*şeymen*" sauce, roast Peppers & baby Spinach on homemade Wholewheat Sourdough toast – all topped with Feta Cheese & Yogurt, Black Olive & a mild Herb-Chilli Salsa 16.50
*(Goes great with Chorizo, Haloumi)*

**The Full Hubbard**
Clonanny Farm Sausages, Bacon Rashers, a runny fried Egg, Irish Black Pudding, our gently-spiced Baked Beans & a roast Tomato – all served with our homemade Colcannon-style Herbed Potato "Boxty" Bread (*or we've regular wholewheat Toast if you prefer – or have both +2 supplement*)! 16.95 ***(Add our homemade Ketchup/Brown Sauce +75c)***

**NEW! Mezze Bowl – Lamb Edition***
Roast Beetroot Hummus topped with fresh Herbs; warm fragrant slow-roast pulled Lamb with Mint Yogurt & Pomegranate Seed; Cous Cous with Apricot, Sunflower Seed & Almond with a Lemon & Herb dressing; pickled Red Cabbage; warm Flatbread 16.95

**NEW! Mezze Bowl – Vegan Edition***
Roast Beetroot Hummus topped with fresh Herbs; warm fragrant Aubergine & Chickpea Zaalouk, Tahini dressing; Cous Cous with Apricot, Sunflower Seed & Almond with Lemon & Herb dressing, pickled Red Cabbage; warm Flatbread 16.50

***(Add on Haloumi +4.25 or an Egg +1.50)***

**NEW! The Waffles: Black Forest Gateau-style:**
Inspired by the legendary cake, our homemade cocoa waffles are crowned with a generous dollop of white chocolate crème and a cascade of warm, spiced cherry compote - all finished with a delicate crunch of toasted almond flakes and rich chocolate shavings 15.50

**NEW COCKTAIL:** ***The Irish Coffee Espresso Martini*** *13.95*

*The perfect twist for summer – Espresso, Teelings Whiskey, Vanilla – all sipped through softly foamed Irish Cream & with a touch of brown Sugar*

***Need it Gluten-Free? Any items marked with * can be ordered gluten-free – just mention it when placing your order!***
***Please Note: As with most restaurants, we are not able to alter dishes or swap-out items.***

**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 €3.40

## ADD your SIDES:

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

Halloumi – fried & delicious* +4.25

Griddled Bacon* + 4.25

Clonanny Sausages (x2) + 4.25

Pan-fried Chorizo* +4.25

Homemade Beans* €3.75

Potato "Boxty" €3.75

Extra Egg* +1.50 (+3 for scrambled)

Homemade Hot Sauce +1.50

Homemade Ketchup / Brown Sauce +75c

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

## The Brunchy Cocktails:

**Mimosa** *9.75*

**Rosita** *9.75*
*A Mimosa but with Raspberry, Apple & Rose*

**Espresso Martini** *12.50*
*Farmhand Espresso, Dingle Vodka Vanilla*

**NEW! Irish Coffee Espresso Martini** *13.95*
*Espresso, Teelings Whiskey, Vanilla, Cream*

**Our Gin & Tonic** *10.95*
*Dingle Gin, Poacher's Tonic Water, Pomegranate & Cucumber & Mint*

**MIMOSA, COCKTAILS & CRAFT BEERS!**

*See overleaf for our full selection of teas & coffees & other drinks!*

# The Coffees

*Black* Coffee *(Americano, Espresso, Macchiato)* 3.75 R/3.95 L
Milky *(Organic Milk: Latte, Cappuccino, Flat White)* 4.10 R/4.30 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 4.25
Hot Chocolate 4.75
*Oat milk supplement +50c*

**COFFEE DEAL: Cup of Joe**
Add a Large Cup of our House Blend Filter Coffee for just €3.40

# The Teas

*Black Teas:*
Irish Breakfast Tea (pot) 4.25
Ceylon Earl Grey (pot) 4.25
Hot or Iced Chai 4.95

*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:*

***Ice, Ice Baby?***
*Like it Iced? We can do all manner of iced drinks - Iced Americano, Iced Latte, Iced Matcha, Iced Chai, Iced Mocha, Iced Chocolate…*

***WARMING TONIC 4.95***
A carafe of Lemon & Ginger Tea, served with Rosemary and a side of Turmeric Spiced Honey Syrup.

***CHAI LATTE 4.95***
Gentle Spiced homemade Chai with hot Silky Milk, dusted with spiced Raspberry powder – served hot or iced!

***HOT or ICED DIRTY CHAI LATTE 5.50***
Gentle Spiced homemade Chai with Milk and a Double Espresso over Ice, dusted with spiced Raspberry powder

# Cold Drinks

Fresh OJ 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) 2.75

# 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*

# 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 ***See our other Cocktails on front page!***

Espresso Martini 12.50
Amaresso Martini 12.95
Irish Coffee Espresso Martini 13.95
Gin & Tonic 10.95

# 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 & Cranberry Brulee Bar 5.25**
*Brown butter & Poppyseed pastry, lemony goodness*

**The Baci* 4.50**
*Chocolate & Hazelnut*

**Vegan Bakewell: Cherry & Chocolate Edition 4.95**
*Almond Bakewell on a Pastry base with our homemade Cherry Jam filling & a touch of Dark Chocolate*

**Brownie 4.75**
*A BroHub classic - superbly chocolatey and rich!*

**Cake Special: Persian Lovecake * 5.50**
*A light Almond cake with Lemon & Cardamon, topped with Rose & Raspberry Icing with Sweet Nut & Rose Petal Dukkah*

***GLUTEN-FREE ITEMS MARKED WITH * Full allergen information available (please ask your Server).***
***Please note**: A 10% discretionary service charge is added to parties of 5 or more (this is distributed to our hardworking team!)*