Weekend Brunch

Available to 3.15pm –

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 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)***

The Eggs Menemen* (It's BACK!!!)

Gently scrambled Eggs with a rich tomato "*çeymen*" sauce with roast Peppers & baby Spinach on toasted homemade Wholewheat Sourdough – all topped with Feta Cheese with Yogurt, Black Olive and a mild Herb & Chilli Salsa 16.50 ***(Goes great with Chorizo, Haloumi)***

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

PLEASE SEE OUR SPECIALS FOR DELICIOUS SEASONAL DISHES!

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

The perfect twist for summer – a Double shot of Farmhand Espresso, Teelings Whiskey, Vanilla – all shaken with ice - sipped through softly foamed Irish Cream with a light sprinkle of brown Sugar

Please note: As our food is prepared to order, it usually takes 20 minutes or so – however, at peak brunch time, it may take a little longer (up to 30 minutes or so) – please bear with us.

*Need it Gluten-Free? Any items marked with * can be ordered gluten-free (50c surcharge)*
We are unable to otherwise alter dishes or swap-out items.

DOUBLE TROUBLE BUBBLES DEAL:
2 x Mimosas or Rositas for just €17

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

Amaresso Martini *12.95*
Farmhand Espresso & Amaretto

Breakfast Martini *11.95*
Dingle Gin, Cointreau & our Marmalade

Negroni *11.95*
Vermouth, Campari & Dingle Gin

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 discretionary service charge/gratuity of 10% is added to parties of 5 or more. This goes entirely & exclusively to our team!