Brother Hubbard South 2017

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brunch!

the sweet stuff.

granola bowl 6.95
our toasted granola (oats, seeds, nuts, dried fruit, toasted in brown sugar & warm spices) served with Irish organic Greek-style yogurt, fresh mint and our berry-rose compote (5, 8, 11, 12)

bircher bowl 7.50
oats soaked overnight in apple juice and coconut milk with currants, pumpkin seeds, roasted grapes, macerated apple, toasted coconut flakes and mint (5, 14)

special waffles 10.50
Middles Eastern Eton Mess- our homemade waffles served with lemon curd mascarpone, sweet dukkah, crushed meringue, yogurt shards and fresh mint (please ask server for allergen details)

cold drinks

gently-squeezed orange juice 3.50
homemade raspberry, apple & rose juice 3.50
peach iced tea with mint & lemon 2.95
orange spritzer 2.95
our clean green juice R 2.50 L 3.50
filtered water still or sparkling 500ml 1.50 litre 3.00
purple fizz beetroot and sumac tonic with sparkling 3.95
dietary issues?
please note that while every care is taken, our kitchen uses nuts & gluten so we cannot guarantee any of our goods to be free from traces of nuts, or any other allergens. please make your server aware of any allergies before ordering.

we can replace bread on any item with gluten-free bread.

all of our beef is of Irish origin.

brunch specials!

Eamon’s chorizo rarebit 10.95
baked open sandwich of our chorizo & espresso jam & an Irish cheddar cheese sauce on sourdough, with spinach, pickled red onion & a drizzle of hot sauce, topped with a fried egg & served with a leafy side salad (3, 5, 8, 10)

Wild mushroom bake 10.95
roasted portobello and wild mushroom bake with butternut squash and leek. Served with sourdough toast, two soft poached eggs, goats cheese and a toasted breadcrumb and herb crumble (1, 3, 5, 8)

extras & sides!

+ pan-fried chorizo 2.95
+ 2 falafel w/aubergine yogurt (8, 10) 2.95
+ spiced pork belly (8, 10) 2.95
+ smoked salmon (4) 3.50
+ aleppine potatoes 3.95
spiced, diced, & roasted!
+ avocado w/ dukkah (11, 12) 2.95
+ chorizo & espresso jam 2.95
+ side of hummus (12) 1.95
+ an egg (any style) (3) 1.00
+ extra toast (5) 1.50

Allergen Information:

As we are a small café, and in the best interests of all of our customers, please note that we allocate tables for a maximum of 1.5 hours
drinks & desserts.

treats
scone plain • oat & cranberry • 7 seed 2.70
served with orange blossom butter & a selection of preserves

cinnamon & walnut scroll (3, 5, 8, 11) 2.95
chocolate & hazelnut babka (3, 5, 8, 11) 2.95

vegan superpower slice oat, quinoa, coconut, peanut butter, date molasses (3, 5, 7, 11) 3.20
our special brownie changes often, ask about today’s! 3.95
flourless raspberry bakewell topped with white chocolate & raspberry ganache 3.95

bubbles!
prosecco a crisper, drier, bubblier one! glass 6.95 • carafe 18.95

mimosa 2 parts prosecco, 1 part OJ 6.95 • 18.95

rosita 2 parts prosecco, 1 part our raspberry blend 6.95 • 18.95

coffee from 3FE two shots of our house blend in every cup
black americano • espresso • macchiato 2.80
milky latte • cappuccino • flat white R 3.10 L 3.30
mocha espresso, chocolate ganache, steamed 3.50
soy or almond milk + 20 cent
we serve our milky coffee at what we feel is the ideal drinking temperature. when ordering, please let us know if you prefer your coffee extra hot.

single origin filter coffee ask our staff about our speciality single-origin coffee that’s brewing
medium carafe (serves 1) 3.95 large carafe (serves 2) 5.95

chilled drinks
filtered water still or sparkling 500ml 1.50 litre 3.00

lightly-squeezed orange juice 3.50

cold green juice R 2.50 L 3.95
our homemade raspberry, apple & rose juice 2.95
peach iced tea with mint & lemon 3.50
orange spritzer orange juice & sparkling water 2.95
purple fizz beetroot and sumac tonic with sparkling 3.95

pots of tea from Wall & Keogh
irish breakfast • earl grey 3.25
organic sencha green tea 3.25
moroccan dusk green tea, nana mint, cactus flower 3.25
organic chamomile naturally decaffeinated 3.25
apple, mistletoe, ginger & citrus ceylon, pear, almond, clove 3.25
peachy kombucha, black tea & a little lemon 3.25
organic rooibos red 3.25

home-made masala chai black tea brewed with aromatic indian spices, steamed with milk & sweetened with honey 3.95

hot chocolate our rich chocolate ganache served with steamed chocolate milk 3.95

we're open for dinner on Capel Street!!