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BRASSERIE KITCHEN + BAR



JOIN US FOR SUNDAY ROAST WITH ALL THE TRIMMINGS

STUFFED CRISPY PORK BELLY, ROASTED SIRLOIN OF YEARLING BEEF & MANOR FARM ROTISSERIE CHICKEN

EARLY EVENING MENU 2-courses €32 | 3-courses €38

Cherry Boom	13.80
Captain Morgan, cranberry juice, maraschino liqueur, cherry syrup, lemon juice, Whites	
Galaxy 66	13.80
Fresh muddle blackberries, mezcal, lime juice, agave syrup	

Blackcurrant Dream	13.80
Smirnoff vodka, cider, orange juice, blackcurrant syrup, top up with soda	
Autumn Mule	13.80
Bulleit, Xante liqueur, frangelico, lemon juice, rich syrup top up ginger beer	

DRINKS

Pornstar Martini	13.00
Smirnoff vodka, passionfruit puree, fresh lime & prosecco	
Coffee Negroni	13.80
Classic negroni with coffe liqueur	

Peach Me Up	13.80
Peach vodka, lemon juice, Galliano, rose syrup, apricot brandy	
Deep Cleanse	13.80
Gordon's gin, aloe vera juice, cucumber syrup, lime juice	

BREAD

A mix of garlic & rosemary house baked focaccia and sourdough bread served with butter	8.00
Brown soda bread with soft herb cream cheese	8.50

STARTERS AND SALADS

Celeriac soup Truffle crème fraiche served with house baked focaccia	11.50
Burrata Pesto, green olives, pine nuts, basil and homemade focaccia	(S) 13.50 (L) 19.50
Smoked Goatsbridge rainbow trout whiskey & dill, soft herb cream cheese & brown soda bread	15.50
Chicken wings Pickled mooli and cucumber with soy, sesame and lime	14.50
Chicken and duck liver parfait Topped with truffle butter, served with grape chutney and toasted brioche	15.50
Pork belly Our smoked sticky pork belly, pickled red cabbage slaw	14.95
Superfood salad Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing	(S) 12.50 (L) 15.50

MAINS

Manor Farm cornfed Rotisserie half chicken Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise	29.50
Shepherd's Pie Parmesan potato topping and baby vegetables	26.50
Grilled sea bream Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage	29.95
Beef Burger (Gilligan's Farm) Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted garlic mayonnaise & skinny fries	22.50
Coal Roasted Rare Breed Pork Rib Eye (Gilligan's Farm) with parsley emulsion, charred broccoli, pickled shallot salad	29.00
8oz Aged sirloin of beef (John Stone) Peppercorn sauce and skinny fries	37.50
9oz Rib-eye (Gilligan's Farm) Watercress salad, skinny fries & choice of bearnaise/pepper sauce	44.00
Peter Hannan's pork & leek sausage Creamy mash potatoes, onion gravy, crispy onion and chives	21.50
Gnocchi Cacio e Pepe (Vegetarian) Pecorino cheese, cracked black pepper, courgette ribbons, baby green olives, Italian parsley, extra virgin olive oil	25.50
Halloumi burger (Vegetarian) Deep fried Toons Bridge halloumi cheese in a light spicy tempura batter, red onion marmelade, tomatoes, lettuce and skinny fries	19.50
Baked cannelloni (Vegetarian) Stuffed with spinach, feta, bound in bechamel, tomato fondue, parmesan and fresh basil served with easonal salad and fries	26.00

FROM THE BOARD

Here we have a range of dry aged or Himalayan salt aged cuts from our trusted suppliers: Gilligan's Farm, Pat McLoughlin, John Stone and Peter Hannan
Sold per 100g, please ask your server for today's selection and prices.

Chateaubriand	€85/500g serves 2 €17/100g
Rib on the bone	€135/1kg serves 2-3 €14.50/100g
Picanha/ Rump cap	€33/300g serves 1 €12.75/100g

All Brasserie Sixty6 beef is 100% Irish

EXTRAS

Peppercorn sauce	3.00
Bearnaise sauce	3.00
Honey roasted garlic mayonnaise	3.00
Roast onion & thyme chicken gravy	3.00

SIDES

Skinny fries, honey roasted garlic mayonnaise	5.95
Creamed potato	6.25
Baby potatoes with soft herb mayonnaise	6.25
Green beans & broccoli with mustard & honey dressing	6.25
Onion rings with spring onion and creme fraiche aioli	6.25