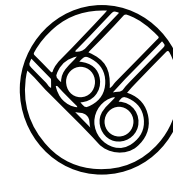


BRASSERIE KITCHEN + BAR



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|--|-------|
| 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

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|---|-------|
| 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

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| A mix of garlic & rosemary house baked focaccia and sourdough bread served with butter | 8 |
| Brown soda bread with soft herb cream cheese | 8.50 |

STARTERS AND SALADS

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|--|----------------------|
| Celeriac soup Truffle crème fraiche served with house baked focaccia | 11.50 |
| Smoked Goatsbridge rainbow trout whiskey & dill, soft herb cream cheese & brown soda bread | 15.50 |
| Chicken and duck liver parfait Topped with truffle butter, served with grape chutney and toasted brioche | 15.50 |
| Superfood salad Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing | (S)12.50 (L)15.50 |

MAINS

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|--|-------|
| Grilled Sea bream Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage | 29.95 |
| 8oz Aged sirloin of beef (John Stone) Peppercorn sauce and skinny fries | 37.50 |
| 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 |
| Shepherd's Pie Parmesan potato topping and baby vegetables | 26.50 |

SUNDAY ROAST

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|--|-------|
| Manor Farm cornfed Rotisserie half chicken with all the trimmings | 29.50 |
| Roasted Sirloin of Yearling Beef Caramelized red onion marmelade, fresh horseradish and all the trimmings | 26.50 |
| Stuffed Pork Belly roasted potatoes, seasonal vegetables, onion gravy, apple sauce | 26.00 |
| Baked cannelloni (Vegetarian) Stuffed with spinach, feta, bound in bechamel, tomato fondue, parmesan and fresh basil served with a side of seasonal salad and fries | 25.00 |

FROM THE BOARD

Here we have a range of dry aged & Himalayan salt aged cuts, perfect for sharing.
Sold per 100g, please ask your server for today's selection and prices.

| | |
|-------------------|--------------------|
| Chateaubriand | 85/500g 17/100g |
| Rib on the bone | 14.50/100g |
| Picanha/ Rump cap | 12.75/100g |

All Brasserie Sixty6 beef is 100% Irish

SIDES

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|--|------|
| Skinny fries, honey roasted garlic mayonnaise | 6.25 |
| Creamed potato | 6.25 |
| Duck fat roast potatoes | 6.25 |
| Green beans & broccoli with mustard & honey dressing | 6.25 |
| Stuffed Yorkshire pudding | 6.80 |
| Classic Stuffing | 6.50 |

DESSERTS

| | |
|--|-------|
| Vanilla panacotta raspberry and mint salad topped with raspberry mousse | 10.95 |
| Whipped vanilla ice cream brownie chunks, caramel chocolate hot sauce | 9.90 |
| Tiramisu in a glass with a layer of milk chocolate mousse | 10.95 |



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