



Scan here to discover our group and events offers

# 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 €27.50 | 3-courses €32**

**Cherry Boom** 13.80  
 Captain Morgan, cranberry juice, maraschino liqueur, cherry syrup, lemon juice, Whites

**Galaxy 66** 13.80  
 Fresh middle 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 7.50

Brown soda bread with soft herb cream cheese 7.50

## STARTERS AND SALADS

Roasted red pepper and tomato soup 10.50  
 Crème fraîche and homemade garlic & rosemary focaccia

Burrata (S) 12.50  
 Pesto, green olives, pine nuts, basil and homemade focaccia (L) 18.00

Smoked Goatsbridge rainbow trout 14.00  
 whiskey & dill, soft herb cream cheese & brown soda bread

Chicken wings 14.50  
 Pickled mooli and cucumber with soy, sesame and lime

Chicken and duck liver parfait 14.00  
 Topped with truffle butter, served with grape chutney and toasted brioche

Pork belly 14.50  
 Our smoked sticky pork belly, pickled red cabbage slaw

Superfood salad 11.00 | 14.00  
 Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing

## MAINS

Manor Farm cornfed Rotisserie half chicken 27.00  
 Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

Shepherd's Pie 23.00  
 Parmesan potato topping and baby vegetables

Grilled Sea bream 30.00  
 romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled shallots

Beef Burger (Gilligan's Farm) 22.00  
 Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted garlic mayonnaise & skinny fries

Coal Roasted Rare Breed Pork Rib Eye (Gilligan's Farm) 26.50  
 with parsley emulsion, charred broccoli, pickled shallot salad

8oz Aged sirloin of beef (John Stone) 33.50  
 Peppercorn sauce and skinny fries

9oz Rib-eye (Gilligan's Farm) 39.00  
 Watercress salad, skinny fries & choice of bearnaise/pepper sauce

Peter Hannan's pork & leek sausage 19.50  
 Creamy mash potatoes, onion gravy, crispy onion and chives

Peter Hannan's sugar pit bacon ribs 29.00  
 charred baby gem and creamy parsley sauce

Gnocchi Cacio e Pepe (Vegetarian) 25.50  
 Pecorino cheese, cracked black pepper, courgette ribbons, baby green olives, Italian parsley, extra virgin olive oil

Halloumi burger (Vegetarian) 20.50  
 Deep fried Toons Bridge halloumi cheese in a light spicy tempura batter, red onion marmelade, tomatoes, lettuce and skinny fries

Baked cannelloni (Vegetarian) 25.00  
 Stuffed with spinach, feta, bound in bechamel, tomato fondue, parmesan and fresh basil served with seasonal salad and fries

## 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 77/500g  
 15.50/100g

Rib on the bone 13.50/100g

Picanha/ Rump cap 9.50/100g

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 5.75

Creamed potato 5.75

Baby potatoes with soft herb mayonnaise 5.75

Green beans & broccoli with mustard & honey dressing 5.75

Onion rings with spring onion and creme fraiche aioli 5.75