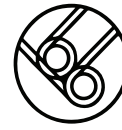




Scan here to discover our group and events offers

BRASSERIE KITCHEN + BAR



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 7.50

Brown soda bread with soft herb cream cheese 7.50

STARTERS AND SALADS

Celeriac soup 10.50
Truffle crème fraiche served with house baked focaccia

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

Smoked Goatsbridge rainbow trout 14.50
whiskey & dill, soft herb cream cheese & brown soda bread

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

Roasted turkey & sliced smoked ham (Crowe's Farm) 27.00
Homemade sage and onion stuffing, cranberry sauce, pigs in blankets with glazed carrots and kale

Grilled sea bream 29.00
Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

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
Carrot puree, garden carrots and buttered kale

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

9oz Rib-eye 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

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

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