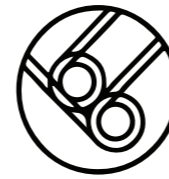




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# BRASSERIE KITCHEN + BAR



## 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 €27.50 | 3-courses €32

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

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

### DRINKS

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

<b>Peach Me Up</b>	13.80
Peach vodka, lemon juice, Galliano, rose syrup, apricot brandy	
<b>Deep Cleanse</b>	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 Truffle crème fraiche served with house baked focaccia	10.50
Burrata Pesto, green olives, pine nuts, basil and homemade focaccia	(S) 12.50 (L) 18.00
Smoked Goatsbridge rainbow trout whiskey & dill, soft herb cream cheese & brown soda bread	14.50
Chicken wings Pickled mooli and cucumber with soy, sesame and lime	14.00
Chicken and duck liver parfait Topped with truffle butter, served with grape chutney and toasted brioche	14.00
Pork belly Our smoked sticky pork belly, pickled red cabbage slaw	14.50
Superfood salad Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing	11.00   14.00

### MAINS

Manor Farm cornfed Rotisserie half chicken Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise	27.00
Shepherd's Pie Parmesan potato topping and baby vegetables	26.00
Grilled sea bream Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage	29.00
Beef Burger (Gilligan's Farm) Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted garlic mayonnaise & skinny fries	22.00
Coal Roasted Rare Breed Pork Rib Eye (Gilligan's Farm) with parsley emulsion, charred broccoli, pickled shallot salad	26.50
8oz Aged sirloin of beef (John Stone) Peppercorn sauce and skinny fries	33.50
9oz Rib-eye (Gilligan's Farm) Watercress salad, skinny fries & choice of bearnaise/pepper sauce	39.00
Peter Hannan's pork & leek sausage Creamy mash potatoes, onion gravy, crispy onion and chives	19.50
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 seasonal salad and fries	25.00

### 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	€77/500g serves 2 €15.50/100g
Rib on the bone	€135/1kg serves 2-3 €13.50/100g
Picanha/ Rump cap	€32/300g serves 1 €10.60/100g

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