

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 Truffle crème fraiche served with house baked focaccia	10.50
Smoked Goatsbridge rainbow trout whiskey & dill, soft herb cream cheese & brown soda bread	14.50
Chicken and duck liver parfait Topped with truffle butter, served with grape chutney and toasted brioche	14.00
Superfood salad Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing	(S)11.00 (L)14.00

MAINS

Grilled Sea bream Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage	29.00
8oz Aged sirloin of beef (John Stone) Peppercorn sauce and skinny fries	34.50
Beef Burger (Gilligan's Farm) Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted garlic mayonnaise & skinny fries	22.00
Shepherd's Pie Parmesan potato topping and baby vegetables	26.00

SUNDAY ROAST

Manor Farm cornfed Rotisserie half chicken with all the trimmings	27.00
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	77/500g 15.50/100g
Rib on the bone	13.50/100g
Picanha/ Rump cap	11.60/100g

All Brasserie Sixty6 beef is 100% Irish

SIDES

Skinny fries, honey roasted garlic mayonnaise	5.75
Creamed potato	5.75
Duck fat roast potatoes	5.75
Green beans & broccoli with mustard & honey dressing	5.75
Stuffed Yorkshire pudding	6.80
Classic Stuffing	5.75

DESSERTS

Vanilla panacotta raspberry and mint salad topped with raspberry mousse	10.00
Whipped vanilla ice cream brownie chunks, caramel chocolate hot sauce	9.00
Tiramisu in a glass with a layer of milk chocolate mousse	10.00



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