

DRINKS

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

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

8

Brown soda bread with soft herb cream cheese

8.50

STARTERS AND SALADS

Celeriac soup

11.50

Truffle crème fraiche served with house baked focaccia

Smoked Goatsbridge rainbow trout

15.50

whiskey & dill, soft herb cream cheese & brown soda bread

Chicken and duck liver parfait

15.50

Topped with truffle butter, served with grape chutney and toasted brioche

Superfood salad

{S}12.50
{L}15.50

Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing

MAINS

Grilled Sea bream

29.95

Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

8oz Aged sirloin of beef (John Stone)

37.50

Peppercorn sauce and skinny fries

Beef Burger (Gilligan's Farm)

22.50

Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted garlic mayonnaise & skinny fries

Shepherd's Pie

26.50

Parmesan potato topping and baby vegetables

SUNDAY ROAST

Manor Farm cornfed Rotisserie half chicken

27.50

with all the trimmings

Roasted Sirloin of Yearling Beef

26.50

Caramelized red onion marmelade, fresh horseradish and all the trimmings

Stuffed Pork Belly

26.00

roasted potatoes, seasonal vegetables, onion gravy, apple sauce

Baked cannelloni (Vegetarian)

25.00

Stuffed with spinach, feta, bound in bechamel, tomato fondue, parmesan and fresh basil served with a side of seasonal salad and fries

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

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

10.95

raspberry and mint salad topped with raspberry mousse

Whipped vanilla ice cream

9.90

brownie chunks, caramel chocolate hot sauce

Tiramisu in a glass

10.95

with a layer of milk chocolate mousse



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