



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	8
Brown soda bread with soft herb cream cheese	8.50

STARTERS AND SALADS

Roasted red pepper and tomato soup Crème fraîche, homemade garlic & rosemary focaccia	11.50
Smoked Goatsbridge rainbow trout whiskey & dill, soft herb cream cheese & brown soda bread	15.50
Chicken and duck liver parfait Topped with truffle butter, served with grape chutney and toasted brioche	15.50
Superfood salad Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing	(S)12.50 (L)15.50

MAINS

Grilled Sea bream Romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled shallots	29.95
8oz Aged sirloin of beef (John Stone) Peppercorn sauce and skinny fries	37.50
Beef Burger (Gilligan's Farm) Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted garlic mayonnaise & skinny fries	22.50
Shepherd's Pie Parmesan potato topping and baby vegetables	26.50

SUNDAY ROAST

Manor Farm cornfed Rotisserie half chicken with all the trimmings	29.50
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 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	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

Warm upside down caramelised apple cake with vanilla, cardamom custard	10
Vanilla soft-serve ice cream with caramelised popcorn and salted caramel sauce	9.95



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