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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 €29 | 3-courses €34

<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	10.50
Truffle crème fraiche served with house baked focaccia	
Burrata	(S) 12.50
Pesto, green olives, pine nuts, basil and homemade focaccia	
(L) 18.00	
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	27.00
Homemade sage and onion stuffing, cranberry sauce, pigs & blanket with glazed carrots and kale	
Grilled sea bream	30.00
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, baby carrots and butterd 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	
Pumpkin gnocchi	25.50
Roasted pumpkin puree, rosemary, onion and parmesan	
Baked cannelloni (Vegetarian)	25.00
Stuffed with spinach, feta, bound in bechamel, tomato fondue, parmesan and fresh basil served with easonal 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