

<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
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
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	33.50
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	23.00

## 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	24.00
Stuffed Pork Belly roasted potatoes, seasonal vegetables, onion gravy, apple sauce	21.00
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	9.50/100g

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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