STARTERS

Goat’s Cheese Panacotta €8
Pickles 3,7,9,12
Salt & Pepper Calamari €9
Pickled Asian Salad, Chilli & Lime Mayo 1,3,9,10,12

Soup of the Day €6.50
HOMEMADE GUINNESS BREAD
7,9,12

Chowder €8.50
Creamy Rich Mesclun of Seafood Guinness Brown Bread 1,2,4,7,9,12,14

Oyster €3.50 each
Shallot Vinegar, Asian Dressing or Rockefeller 12,14

Chicken Liver Parfait €9
Plum Jam, Brioche 1,3,7,9,12

*Galway Bay Prawns €20
Half Dozen Baked Prawns, Garlic, Tomato, Chilli, Parsley, Crusty Sourdough 1,2,4,12

Lamb Kofias €13.50
Lemon Yoghurt, Salsa Verde & Honey Flatbread 1,7,9,10,12

Atlantic Prawn & Avocado Cocktail €13.50
Spiced Marie Rose Sauce 2,3,9,10,12

SALADS

Baby Mozzarella €9/14
Artichoke, Fennel and Pesto 7,8,9,10,12

Smoked Salmon €9/14
Capers, Lemon Dressing 4,12

Cobb Salad €9/14
Chicken, Avocado, Blue Cheese, Tomato, Egg 3,7,9,10,12

OUR CLASSICS

Tartlet of Sweet Red Onion & Goat’s Cheese €18
Balsamic Roasted Flat Cap Mushrooms 1,3,7,9,10,12

Fresh Pasta €14.50
Seasional Vegetables, Basil Pesto, Aged Parmesan 1,3,7

Risotto of Seasonal Vegetables €18
Lemon Oil 7,9,12

Thai Massaman Chicken Curry €16
Grisy Poppadum, Jasmine Rice 5,9,12

Hot & Spicy Mixed Vegetables Stir-fry €16
Honey & Coriander 9,12

PLANCHA, ROASTS & GRILLS

Pork Fillet Wellington €20
Broccoli, Jus 1,3,7,12

*8 oz. Fillet Steak €30
Truffled Mash, Buttered Greens 7,12

*to oz. Ribeye €26
Chips Béarnaise, Rocket and Parmesan 3,7,9,10,12

*Wagyu Beef Burger €22
Parmesan Cheese, Bacon, Rocket, Sundried Tomatoes, Sweet Mustard Mayonnaise 1,3,7,9,10,12

Lamb Burger €15.50
Salty Savory Flavors of Anchovy Gherkin & Capers Sheep’s Cheese 5,9,10,12

Breast of Free-range Chicken €20
Sautéed Greens, Chorizo Mash 7,9,12

SEA & SHELLS

*½ Lobster €22
Chips and Rouille 3,7,9,10,12

Fish and Chips €17.50
Tartar, Lemon 1,3,4,9,10,12

Crock of Mussels €16
Shallot, White Wine & Parsley 12,14

Sides €4.50 each

Parmesan Fries & Truffle Oil 7,12
Organic Leaf Side Salad 9,12
Creamy Mash 7,12
Roasted Vegetables 12
Fat Chips 7,12

DESSERTS

Farmhouse Cheeses €12.50
Quince, Crackers 1,7

Dark Chocolate Royal €8
Hazelnuts, Crème Chantilly 3,7

Apple & Brown Butter Tart €7.50
Honeycomb, Cinnamon Ice-Cream 3,7

Orange and Cardamom Crème Brulée €8
Warm Chocolate Madeleines 1,3,7

Selection of Ice Creams €7.50
In a Brandy Snap Basket 3,7

Homemade Profiteroles €8
Salted Caramel Sauce, Vanilla Ice Cream 1,3,7

Allergens:
V Vegan
C Cereal Containing Gluten i.e. Wheat, Rye, Barley, Oats
2 Crustaceans i.e. Crab, Prawns
3 Eggs
4 Fish
6 Peanuts
7 Mustard
8 Nuts
9 Celery
10 Soya Beans
11 Sesame Seeds
12 Sulphur Dioxide & Sulphites
13 Lupin
14 Molluscs i.e. Mussels, Oysters & Scallops

All of our beef is of Irish origin.

* The following supplements apply for all-inclusive packages:
Galway Bay Prawns €5, 8 oz. Fillet Steak €9, 10 oz. Ribeye €5, Wagyu Beef Burger €5, ½ Lobster €3, Cod €3.
GASLIGHT
BRASSERIE
DINNER MENU

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