

Dinnéir le Ghrúpa
Gaslight Group Dinner

two courses with tea or coffee €35.00

three course with tea or coffee €42.00

Soup of the Day
served with homemade brown bread
1w, 3, 7, 9

Hardiman Seafood Chowder
pernod and coriander cream, treacle and guinness brown bread
1w, 3, 4, 7, 9

Sticky & Spicy, Chicken Wings
sesame, cashel blue cheese dip
6, 7, 11

Warm Duck Salad
charred fig, roast pumpkin, pickled beets, feta cheese, sweet pear dressing
10

Barbecue Vegetables
buffalo mozzarella, green olive tapenade, mandarin orange dressing
7, 10

Irish Smoked Salmon & Bere Island Crab
guacamole, guinness crisps, baby herb salad
1, 2, 3, 4

Duo of Lamb
mini shepherd's pie, slow cooked lamb shoulder, confit garlic & thyme jus
1w, 3, 7, 12

Pan Fried Chicken Supreme
pomme puree, roast carrots, madeira port sauce,
7, 12

Chargrilled 10oz Rib Eye
shallot puree, portobello mushroom with a choice of sauce (peppercorn, bordelaise, or hardiman smoked steak sauce)
7, 10, 12

€8 Supplement

Grilled Cod Fillet
chorizo barley risotto, baby spinach, chorizo oil
1w, 4, 7

Wild Mushroom & Asparagus Risotto
truffle ricotta
7, 12

Fish of The Day
please ask your server

Dark Chocolate Hazelnut Mousse
crunchy biscuit, chocolate sauce, blackberry sorbet
1w, 3, 7, 8h

Brown Butter Apple Tart
caramelized pink ladies, salted caramel sauce, vanilla ice cream
1w, 3, 7

Mascarpone Cheesecake
blood orange chocolate crisp, raspberry sorbet
1w, 3, 7

Farmhouse Cheese Selection
quince and crackers
1, 7

Supplement +€4

ALLERGENS

V Vegan **1** Cereal Containing Gluten (i.e. Wheat, Rye, Barley, Oats) **2** Crustaceans (i.e. Crab, Prawns) **3** Eggs **4** Fish **5** Peanuts **6** Soy-beans
7 Milk **8** Nuts **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs (i.e. Mussels, Oysters & Scallops)