

Len de Ghrüpa
Gaslight Group Lunch

two courses with tea or coffee €28.00

three course with tea or coffee €35.00

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

Beer Battered Fish & Chips
wasabi pea purée, lemon & tartar sauce

1w, 3, 4, 6

Keralan Chicken Curry
steamed basmati, poppadum, mango and mustard chutney

6

Grilled Cod Fillet
chorizo barley risotto, baby spinach, chorizo oil

1w, 4, 7

Roast Pork Belly
garlic infused fondant potato, baby turnip, cauliflower puree, brandy jus

7, 12

Wild Mushroom & Asparagus Risotto
truffle ricotta

7, 12

Duo of Lamb
mini shepherd's pie, slow cooked lamb shoulder, confit garlic & thyme jus

1w, 3, 7, 12

Cherry Pistachio Gateaux
morello cherry mousse, amaretto cream, pistachio nougatine

3, 7, 8p

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

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)