



GASLIGHT

BRASSERIE

desserts / milseoga

all 11.00

dillisk & dark chocolate mousse, malted cream,
smoked achill sea salt, caramel ice cream
1a, 3, 7

raspberry choux, vanilla cream, raspberry
& lychee compote, raspberry sorbet
1a, 3, 7

rhubarb, coconut & lime mille feuille,
lime & ginger sorbet, coconut rhubarb gel
1a, 3, 7

local cheese selection, kylemore, dunmore,
aran & cashel, crackers & quince
please ask your server for allergen details

ask for details on our post dinner drinks and tea/coffee

1 Gluten (**1a** Wheat **1b** Rye **1c** Barley **1d** Oats) **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soya **7** Milk
8 Nuts (**8a** Almond **8b** Hazelnut **8c** Walnuts **8d** Cashews **8e** Pecan Nuts **8f** Brazil **8g** Pistachio
8h Macadamia **8i** Pinenuts) **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur
Dioxide & Sulphites **13** Lupin **14** Mollusc