



GASLIGHT BRASSERIE

We're thrilled to have you join us for dinner! Our ingredients are sourced locally when possible and our dishes are crafted seasonally. We want your time with us to be a most pleasant experience. We are happy to recommend drinks pairings to complement your meal.

to start / mar thús

goats cheese salad, beetroot, caramelised walnuts, baby gem, raspberry vinaigrette
7, 8c, 10, 12

smoked salmon, pickled cucumber, caper berries, horseradish crème fraiche, lemon gel
4, 7, 12

pulled ham hock, parsley & potato terrine, burnt apple puree, celeriac remoulade
3, 9, 10, 12

soup of the day, brown bread
1a, 7, 9

mains / príomhchúrsaí

supreme chicken, roasted celeriac puree, baby turnip, morel sauce
7, 9, 12

slow cooked beef, shallots, carrot texture, hasselback potato, thyme jus
7, 9, 12

pan seared cod, broccoli puree, kale, mussel velouté, vadouvan oil
4, 7, 9, 12, 14

lemon, herb & seaweed risotto, macroom buffalo ricotta, lemon oil
7, 12

all of our mains are served with a side of potato

extra sides / ar an taobh

tender stem broccoli, tomato oil, pecorino 6.50
7

roasted carrots, wildflower honey & smoked almond 6.50
7, 8a

desserts / milseoga

apple & rhubarb crumble bake, crème anglaise, vanilla cream
1, 2, 3

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

woodruff panna cotta, raspberry compote, pistachio & apricot biscotti
1a, 3, 7, 8g