



# 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.

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## to start / mar thús

spring lamb ravioli, sheep labneh, ramsons, fava beans, herbs warm vinaigrette 14.50  
*1a, 3, 7, 9, 10, 12*

seabass crudo, buttermilk, orange & coriander oil, radish, fennel, avruga caviar 12.50  
*4, 7, 12*

beef tartare, caramelised brioche, shallot rings, cured egg yolk, tarragon emulsion 17.50  
*1a, 3, 7, 10, 12*

smoked bbq trout tart, crispy tart, flaked trout, daikon, crème fraiche, goatsbridge trout caviar 14.50  
*1a, 3, 4, 7, 12*

galway cheese pannacotta, onion ash, ajo blanco, smoked olive oil, almond tuille 12.50  
*1a, 7, 8a, 12*

cucumber compressed & torched, elderflower, lemon thyme, lemon gel, sandwort 12.50  
*12*

## mains / príomhchúrsaí

catch of the day ask your server for details market price  
*ask your server*

cod & prawn mosaïque, watercress velouté, bisque oil, saffron risotto 28.00  
*2, 4, 7, 9, 12*

halibut, roasted chicken jus, cauliflower textures, samphire 36.50  
*4, 7, 9, 12*

lamb loin, black garlic puree, celeriac & truffle gratin, wild garlic oil 36.00  
*7, 9, 12*

andarl farm pork belly, gooseberries, burnt apple puree, fondant potato, calvados jus 28.50  
*7, 9, 12*

fillet beef, roasted courgette purée, warm tomato & basil vinaigrette 42.00  
*7, 12*

trofie, lemon oil, basil, red pepper tapenade, pecorino 22.50  
*1a, 3, 7*

summer vegetable terrine, layered ratatouille, black olive tapenade, herb salad, harissa oil 22.50  
*10, 12*

## sides / ar an taobh

potato of the day 6.50  
*ask your server*

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

tenderstem broccoli, tomato oil, pecorino 6.50  
*7*

tossed salad honey mustard dressing 6.50  
*10, 12*