



GASLIGHT BRASSERIE

To Start / Mar Thús

GOATS CHEESE & BEETROOT TUILIE

Turmeric Pear, Black Olive & Hazelnut Soil, Brioche (1a,5,6,7,8)

HOMEMADE SOUP OF THE DAY

Sourdough Croutons, Herb Oil (7,9)

PORK BELLY

Barley, Pomegranate, Golden Raisins, Granny Smith Apple (1c,10,12)

CHERRY TOMATOES

Olives, Shallots, Yeast Flakes, Sourdough (10,12)

SCORCHED GALWAY BAY MACKEREL

Dill Aioli, Elderflower Yoghurt, Red Onion Dressing & organic Cress (3,4,14)

3 course €40

SERVED WITH TEA/COFFEE

Mains / Priomhchúrsai

CORN FED CHICKEN

Carrots, Black Pudding Biscuit, Spiced Carrot Chutney, Aged Chorizo, Orange Oil (1,1a,1c,7,8)

SEABASS

Red Peppers and Coconut Coulis, Fennel, Crab, Brown Bread & Caper Butter Beurre Noisette (2,4,7)

PAN SEARED SALMON

Black Mussels, Curry, Sea Lettuce, roasted Seaweed (2, 4, 7)

SLOW COOKED FEATHER BLADE STEAK

Pomme Fondant, Celeriac & Vanilla, Bourguignonne Sauce, Pickled Mushroom (3,7, 9,10)

BROAD BEAN & ASPARAGUS RISSOTTO

Risotto, Black Truffle, Calvo Nero, Aged Parmesan (6,7)

Desserts/ Milseog

CHOUX

Blueberry, Vanilla & Black Sesame (1a, 3, 7, 8)

RHUBARB PARFAIT

Blackberry, Orange, Sesame (1a, 3,7,11)

POSSET BLOOD ORANGE

Blood Orange & Lime, Sablee Breton (3, 7,)

ROULADE

Roulade, Sheep's Yoghurt, Raspberry (1a, 3, 7)

DARK CHOCOLATE

Dark Chocolate Cremoux, Seasalt, Hazelnut Caramel, Lemon Curd, Greek Yoghurt Sorbet (6,7,8)