

# Gaslight Brasserie

## STARTERS

### SOUP OF THE DAY

Homemade Brown Bread (1a,7,9,12)

### CHILLED COMPRESSED WATERMELON SALAD

Feta, Micro Arugula Leaves, Toasted Pine Nuts, Chili Oil, Watermelon & Mint Shooter(6,7,8i,9,12)

### TRIO OF DUCK

Duck Pate, Duck Salad & Duck Spring Roll, Hoisin Sauce Red Onion Relish,  
Lemon Ginger & Honey Dressing. (1a,3,6,7,9,11,12)

### CLASSIC CAPRESE

With Fresh Mozzarella, Plum Tomatoes, Basil Oil & Wild Rocket & Balsamic Pearls (6,7,9,12)

## FROM THE GRILL

*All our Beef is 100% IRISH matured for 28 days. While the RIB Steak is a slightly fatter Beef cut,  
giving you tenderness and more flavour*

### 8 OZ GRILLED RIB EYE STEAK

€ 15 Supplement

Portobello Mushroom, Marinated Vine Cherry Tomatoes, Rustic Fries & Three Peppercorn Sauce  
(1a,6,7,9,10,12)

### CLONAKILTY BLACK PUDDING FILLED CHICKEN SUPREME

Olives Crushed Potatoes, Buttered Asparagus & Cabernet Jus  
(1a,7,9,12)

### FINE HERB CRUSTED COD

Pearl Couscous, Caramelized Lime & Sauce Nicoise  
(1a,4,6,7,9,10,12,14)

### EDAMAME & ASPARAGUS & GREEN PEAS RISOTTO

Grilled Artichokes, Provolone Shavings and Basil (7,9,12)

## DESSERTS

### GINGER & CARDAMON CRÈME BRULEE

Short Crust Biscuit & Wild Berry Compote (1a,3,7)

### IRISH BAILEYS & TOBLERONE CHEESECAKE

Dark Chocolate Soil (1a,3,7,8)

### WILD BERRY PAVLOVA

With Raspberries, Black Berries & Blueberries (1a,3,7,8a)

### TRIO OF CHOCOLATE MOUSSE

72% Dark Chocolate Mousse, Milk & White Chocolate (1a,3,6,7,8c)

**Freshly Brewed Tea or Coffee**

**Early Bird 3 Course €40 (6pm – 7pm)**

*Allergens: 1 Cereals Containing 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 Pine nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13Lupin, 14 Mollusc*