

3 COURSE €49

## STARTERS

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### 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

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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

Portobello Mushroom, Marinated Vine Cherry Tomatoes,

Rustic Fries & Three Peppercorn Sauce 1a,6,7,9,10,12 €15 Supplement

### 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

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### 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

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**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, 13 Lupin, 14 Mollusc



GASLIGHT  
BRASSERIE

SET DINNER MENU