



# 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

beetroot, salt baked carpaccio, honey walnut vinaigrette, pickled mustard seeds

8c, 10, 12

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

4, 7, 10, 12

pork croquette, savoy cabbage & apple slaw, quince puree,

1a, 3, 7, 9, 10, 12

soup of the day

7, 9

## mains / príomhchúrsaí

supreme chicken, baby turnip, swede purée, pancetta, shiraz jus

7, 9, 12

slow cooked beef, kale, carrot purée, king oyster, thyme jus

7, 9, 12

cod, pearl barley, hen of the wood, velouté, lovage

1c, 4, 7, 9, 12

trofie, butternut squash, pecorino, pumpkin seeds, walnuts, pumpkin oil

1a, 3, 7

*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

apricot sticky toffee pudding, burnt butter crumbs, caramel sauce, vanilla ice cream

3, 7, 8a

pear & almond tart, poached pear, frangipane, amaretto custard, vanilla cream

1a, 3, 7, 8a

vanilla new york style cheesecake, chai apple compote, ginger crumbs, caramel sauce

1a, 3, 7

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**1** 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 Pinenuts) **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Mollusc

Please note, all our beef is of Irish origin.