



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

- slow cooked pork, wild quince purée, bacon crumbs, savoy cabbage & apple slaw 14.50
1a, 3, 7, 9, 10, 12
- kohlrabi & mussels, kohlrabi tagliatelle, mussels & herbs velouté, avruga caviar 12.50
4, 7, 19, 2, 14
- beef tartare, caramelised brioche, onion ash mayo, egg yolk emulsion, sandwort 16.50
1a, 3, 7, 10, 12
- smoked bbq trout tart, crispy tart, flaked trout, daikon, crème fraiche, goats bridge trout caviar 14.50
1a, 3, 4, 7, 10, 12
- cavolo nero, spiced pumpkin feta & chick pea, dukkha 12.50
7, 8a, 8b, 8g, 11
- beetroot, salt baked carpaccio, honey walnut vinaigrette, pickled mustard seeds 12.50
8c, 10, 12

mains / príomhchúrsaí

- catch of the day ask your server for details market price
ask your server
- seabass, pak choi, fennel & miso broth, lemongrass oil 28.00
4, 6, 9, 12
- castletownbere cod, warm carpaccio, beluga lentils, capers, elderflower vinaigrette, girolles 28.00
4, 7, 9, 12
- lamb, turnip & smoked hegarthy gratin, baby turnip, ramson, belly croquette 32.50
1a, 3, 7, 9, 12
- skeaghanore duck breast, kumquat confit, carrot puree & baby carrot, star anis & orange jus 29.50
7, 9, 12
- fillet beef, celeriac fondant & purée, king oyster mushroom, shallot rings 38.50
1a, 3, 7, 9, 12
- trofie, butternut squash, pecorino, pumpkin seeds, walnuts & pumpkin oil 22.50
1a, 3, 7
- pearl barley - just like a risotto, parsnips, hen of the wood, roasted shallot, pine 22.50
1c, 12

sides / ar an taobh

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| potato of the day 6.50
<i>ask your server</i> | roasted carrots, wildflower honey, smoked almond 6.50
<i>7, 8a</i> |
| tenderstem broccoli, tomato oil, pecorino 6.50
<i>7</i> | tossed salad honey mustard dressing 6.50
<i>10, 12</i> |