



GASLIGHT

BAR & BRASSERIE

GROUP DINNER MENU

LIGHT BITES

CAJUN CHICKEN CEASER SALAD 1,3,6,7,8,10

Pancetta, sourdough croutons, creamy Caesar dressing

MOZZARELLA, PROSCIUTTO, ROAST TOMATO BRUSCHETTA 1,6,7,10

Balsamic glaze, mixed organic leaves

HOMEMADE SOUP OF THE DAY 1,6,7,9,10

WILD MUSHROOM AND GORGONZOLA ARANCINI BALLS 1,3,6,7,9,10

Arrabbiatta sauce, organic leaves

MAIN BITES

IRISH BEEF CHEEK SLOW BRAISED IN GUINNESS 6,7,9,10,12

Chive mash, classic bourgignon sauce

CHARGRILLED 8OZ SIRLOIN STEAK 1,6,7,9,10,12

roast flat cap mushroom, tempura onion, peppercorn sauce, French fries

[€6.50 Supplement applies]

BAKED FILLET OF ATLANTIC HAKE 4,6,7,9,10

Gubbeen chorizo, buttered green beans, braised fennel, lemon vinaigrette

THAI MASSAMAN CHICKEN CURRY 1,5,6,7,9,10

Crispy poppadum, jasmine rice

CHICKPEA FALAFELS 1,3,6,7,9,10,11

Aromatic couscous, hummus, mixed leaves, yogurt and coriander dressing

DESSERTS

CRÈME CATALAN 1,3,7

Raspberry sorbet, homemade shortbread

SPICED APPLE AND RHUBARB CRUMBLE 1,3,7

Vanilla ice-cream, crème Anglaise

2 COURSE €24.⁵⁰ • 3 COURSE €31.⁵⁰

€6.50 SUPPLEMENT ON STEAKS



GASLIGHT

BAR & BRASSERIE

GROUP DINNER MENU

GASLIGHT BAR & BRASSERIE LIST OF ALLERGENS

1 Cereal Containing Gluten i.e. Wheat, Rye, Barley, Oats **2** Crustaceans i.e. Crab, Prawns
3 Eggs **4** Fish **5** Peanuts **6** Soybeans **7** Milk **8** Nuts **9** Celery **10** Mustard **11** Sesame Seeds
12 Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs i.e. Mussels, Oysters & Scallops