



GASLIGHT

BAR & BRASSERIE

GROUP LUNCH MENU

SERVED DAILY UNTIL 15.30

LIGHT BITES

CRISPY HOMEMADE MOZZARELLA ARANCINI BALLS 1,3,6,7,9,10,12

Arrabbiatta sauce, organic leaves

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

SUPERFOOD SALAD 1,6,10

Roasted butternut squash, kale, quinoa, broccoli, beetroot, toasted sunflower seeds, honey and orange dressing

ATLANTIC SEAFOOD CHOWDER 1,2,4,6,7,9,10,12,14

Served with home made brown bread

MAIN BITES

ESCALOPE OF CHICKEN BREAST 1,3,6,7,9,10

Topped with tomato compote and mozzarella cheese, mixed leaves and shoestring fries

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

Roasted baby potatoes, gubeen chorizo, buttered green beans, braised fennel, lemon vinaigrette

GRILLED 6OZ BEEF BURGER 1,3,6,7,9,10

Applewood smoked cheese, bbq pulled beef, tomato, lettuce, mayo, in a toasted brioche bun served with shoestring fries

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

Garlic and parmesan potato gratin roasted flat mushroom, tempura onion, and pink peppercorn sauce

[€6 Supplement applies]

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

Aromatic couscous, mixed leaves, yogurt and coriander dressing

DESSERTS

WARM CHOCOLATE CAKE 3,7,8

Salted caramel sauce, vanilla ice cream

VANILLA CRÈME BRULÉE 3,7

Fresh raspberries, raspberry sorbet

2 COURSE €19^{.95} • 3 COURSE €24^{.50}

€6 SUPPLEMENT ON STEAKS



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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