

SET MENU

THREE COURSES €55.00

STARTERS

OYSTERS, ½ DOZ

David Keane's Connemara rock oysters, mignonette, lemon, tabasco



WOOD-FIRED TIGER PRAWNS

Chorizo & crayfish stuffed, garlic butter roast

€5 SUPP

IRISH SALMON TRIO

Howth smoked, home cured, citrus tartare, avocado puree, cucumber gel

QUINOA SALAD, ORANGE & LIME DRESSING (VG)

Baby leaves, coriander, corn, black bean, avocado, chili

WATERCRESS & NETTLE SOUP (V)

Wexford potatoes, white roots, watercress

Micro rocket croute



SPICED IRISH LAMB SKEWERS

Chargrilled lamb fillet, miso and mirin mayo

 = Signature Dish

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter.

An optional 12.5% service charge is applied to parties of 6 or more, all of which is shared fairly amongst the Fire team.

MAIN COURSES

8OZ/227G SIRLOIN, PRIME CENTRE CUT

Pepper cream,
Pont Neuf chips *Or* Micro cress & baby leaf salad

10OZ / 284G / RIB EYE

Pepper cream,
Pont Neuf chips *Or* Micro cress & baby leaf salad

MONKFISH

Artichoke puree, caramelized peach, coconut & mussel cream, risotto arancini

LAMB

Double cut center loin chop, wood fired to pink, minted Pink Fir potatoes,
Buttered baby roots, chimichurri

FREE RANGE CHICKEN

Pan roast breast, wood fired honey thigh, roast chicken butter, creamed potato

FETTUCCINI

Chili, chargrilled cauliflower, black garlic, lovage, blackened bell pepper gel

SIDE ORDERS

€5.00

COUS COUS

Moroccan spiced, chili,
bell pepper, fine herb,
Sun-blushed tomatoes.

POACHED EGGS

Soft poached hen eggs,
watercress, pancetta, grain
mustard cream.

SUGAR SNAP PEAS

Crushed hazelnut butter

AUBERGINE CAVIAR

Aubergine puree,
coriander crème
fraiche, garlic
confit.

CREAMED POTATOES

Wexford potatoes, Irish butter
and cream.

FINE BEANS

Sautéed shallots

CREAMED BABY SPINACH

Baby leaf spinach, nutmeg &
garlic cream.

FRIES

Sweet potato, shoe string *or*
Pont Neuf

SIDE SALAD

Baby leaf, micro cress
Sun blush tomato, balsamic
or
Baby Caesar salad

 = Signature Dish

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter.
An optional 12.5% service charge is applied to parties of 6 or more, all of which is shared fairly amongst the Fire team.

IRISH HEREFORD PRIME BEEF

KITCHEN DAILY LIMITED CUTS

IRISH HEREFORD PRIME AGED UNDER VACUUM & MARINATED WITH GARLIC, THYME

6oz / 170g Fillet, prime centre cut **€10 SUPP**

Sauce choice Pepper cream, béarnaise, roast gravy *or* Gubeen butter

Fries choice Sweet potato, shoestring *or* Pont Neuf chips

or

Salad choice Micro cress & baby leaf *or* baby Caesar

35 DAY DRY AGED IRISH HEREFORD PRIME

 8oz / 227g Fillet, prime centre cut **€15 SUPP**

12oz/340g Dry Aged Rib Eye **€10 SUPP**

9oz / 255g Sirloin **€5 SUPP**

16oz / 450g T-Bone **€20 SUPP**

Sauce choice – Pepper cream, béarnaise, roast gravy *or* Gubeen butter

Fries choice – Sweet potato, shoestring *or* Pont Neuf chips

or

Salad choice – Micro cress & baby leaf *or* baby Caesar

SHARING BOARDS FOR 2

 **TOMAHAWK** **€20 SUPP PER PERSON**
35oz/1 kg 35 Dry Aged Bone in Rib

Accompanied by, Peppercorn brandy cream, Dijon & béarnaise

Micro cress & baby leaf, Caesar salad *or* Greek salad

Ballymakenny potatoes, Shoestring *or* Pont Neuf chips

 = Signature Dish

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter.

An optional 12.5% service charge is applied to parties of 6 or more, all of which is shared fairly amongst the Fire team.

DESSERTS

GUNPOWDER MESS

Lime Mascarpone mousse, juniper meringue,
Gunpowder Gin & Tonic lemon jelly, red berry gel

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed caramel

LEMON TART

Meringue, lemon curd, raspberry, cassis sorbet

CHOCOLATE BROWNIE

Dark chocolate sauce, Clementine ice cream
Candied orange

APPLE CRUMBLE

Vanilla bean custard,
Salt butter caramel ice cream

IRISH CHEESEBOARD SELECTION

€5 SUPP

with Plum and apple chutney, cranberry & hazelnut crackers

Cashel Blue: Natural-rind blue cow's milk. Flavours are wonderful contrast between the slowly dissolving, creamy paste and well-rounded blue

Wicklow Bán Brie: Full fat cow's milk cheese. Flavours are full, creamy with a mild rich finish

Gubeen: Surface ripened, semi soft, cow's milk cheese. Flavours are creamy with mushroom and nutty aftertaste

Durrus: Rind washed, semi soft, cow's milk cheese. Flavours are mild and mellow and a little earthy

~TEA OR COFFEE ~

 = Signature Dish

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter.
An optional 12.5% service charge is applied to parties of 6 or more, all of which is shared fairly amongst the Fire team.