NEW YEAR’S EVE MENU

**THREE COURSE TERRACE MENU €80.00**

**THREE COURSE DINING ROOM MENU €90.00**

*(please note this a sample menu, subject to change)*

STARTERS

**OYSTERS, ½ DOZ**

David Keane’s Connemara rock oysters, mignonette, lemon, tabasco.

 **WOOD-FIRED TIGER PRAWNS** **€5 SUPP**

Chorizo & crayfish stuffed, garlic butter roast.

**DUCK CONFIT SALAD**

Irish duck confit, pomegranate seeds, mango, raspberry dressing, micro leaves.

**GOATS CHEESE TARTLET**

Ardsallagh goats cheese, red onion marmalade, sun-blushed tomato pesto,

black olive tapenade, dressed rocket leaves.

**POTATO & THYME SOUP (V)**

Parsley & chive crème fraîche, crisp bacon lardons.

 **SPICED IRISH LAMB SKEWERS**

Chargrilled lamb fillet, miso, and mirin mayo.

MAIN COURSES

**8OZ/227G SIRLOIN, IRISH HEREFORD PRIME, CENTRE CUT**

Pepper cream,

Pont Neuf chips *Or* Micro cress & baby leaf salad.

**10OZ / 284G / RIB EYE, IRISH HEREFORD PRIME, CENTRE CUT**

Pepper cream,

Pont Neuf chips *Or* Micro cress & baby leaf salad.

**MONKFISH**

Seared monkfish tail, scallion mash, buttered samphire & cockles, chorizo cream.

**LAMB**

Rack of Irish lamb, wood fired to pink, thyme roast potatoes,

honey glazed roots, chimichurri.

**FREE RANGE CHICKEN**

Pan roast breast, honey thigh, roast chicken butter,

rainbow carrots, creamed potato.

**CAULIFLOWER STEAK**

Wilted spinach, bell pepper confit

coriander and red chili pesto.

## **SIDE ORDERS** **€6.00**

**CHESTNUT MUSHROOM BOURGUIGNON**

pearl onions smoked bacon lardons.

**POACHED EGGS**

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

**CAULIFLOWER GRATIN**

Cheese cream, cheddar crumble. Wood fired gratin.

**CREAMED POTATOES**

Wexford potatoes, Irish butter and cream.

**SUGAR SNAP PEAS**

Crushed hazelnut butter.

**CREAMED BABY SPINACH**

Baby leaf spinach, nutmeg & garlic cream.

**FRIES**

Sweet potato, shoestring, *or* Pont Neuf.

**SIDE SALAD**

Baby leaf, micro cress

Sun blush tomato, balsamic

*Or* Baby Caesar salad.

AWARD-WINNING IRISH BEEF

At FIRE we pride ourselves in sourcing only the best grass-fed Irish beef. We seek out the most succulent, tender steaks available on the global market. That is why we use Irish Hereford Prime and Hannan Meats to ensure every cut of beef is of the highest quality, low in saturated fat, high in vitamins and minerals, and always tender.

**IRISH HEREFORD PRIME AGED**

**& MARINATED WITH GARLIC, THYME**

These steaks are packed full of juicy flavour, aged for 21 days under vacuum before been given a final touch with FIRE’s now signature marinade

of Irish Atlantic sea salt, fresh garlic and aromatic thyme.

**HANNAN’S DRY AGED IRISH BEEF**

Aged in Himalayan salt chambers over a period of 28–45 days, concentrating the flavour of the meat, sealing in the natural juices, and producing a

 totally unique, sweet, flavoursome and

[multi-award winning](http://www.hannanmeats.com/our-awards) beef.

**SELECTED MEAT CUTS AT FIRE**

  

T-Bone steak Sometimes described as the best of both worlds, this huge T-bone is really two steaks in one, flavour

filled sirloin on one side of the bone, tender fillet on the other

Ribeye

The ribeye can have more marbling and texture than a lot of other cuts. This means it is bursting with flavour and highly juicy making it a classic steak

Sirloin

Cut from the strip loin part of the sirloin, it has a visible fatty edge which should not be removed as it gives the cut amazing flavorsome juiciness.

 

Fillet steak

Low in fat and extremely tender, fillet steaks are melt in the mouth

Côte De Boeuf

A classic cut, essentially a double cut ribeye steak on the bone. The result is a succulent and tender steak, rich in sweet flavours released from the large rib bone.

AWARD WINNING IRISH BEEF

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

|  |  |  |
| --- | --- | --- |
| 6oz / 170g | Fillet, prime centre cut | **€8 SUPP** |
|  |  |  |
| Sauce choice: Fries choice: | Pepper cream, béarnaise, roast gravy *or* Gubbeen butter. Sweet potato, shoestring *or* Pont Neuf chips. |  |
| *or* |  |  |
| Salad choice: | Micro cress & baby leaf *or* baby Caesar. |  |
|  |  |  |

**HANNAN MEAT’S DRY AGED IRISH BEEF**

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

 12oz/340g Rib Eye, prime centre cut  **€10 SUPP**

9oz / 255g Sirloin **€5 SUPP**

 16oz / 450g T-Bone **€20 SUPP**

Sauce choice: Pepper cream, béarnaise, roast gravy *or* Gubbeen butter.

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

*or*

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

**SHARING BOARDS FOR 2**

  **Côte De Boeuf**

35oz/1kg Dry aged bone in rib. €15pp

**Porterhouse**

 35oz/ 1kg two distinctive cuts in one steak, dry aged fillet & sirloin, the king of steaks. €20pp

Accompanied by, Peppercorn brandy cream, Dijon & béarnaise.

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

Ballymakenny potatoes, Shoestring *or* Pont Neuf chips.

DESSERTS

**BRANDY & GUINNESS CHRISTMAS PUDDING**

Glenisk clotted cream, DWD Whiskey crème anglaise.

**ICED PRALINE PARFAIT**

Gingerbread biscuit, cherry gel, crushed caramel.

**CHOCOLATE FRAMBOISE**

Chocolate genoise sponge, raspberries, chocolate mousse, Glenisk clotted cream.

**STRAWBERRY YOGHURT LINGOT**

Yogurt mousse& strawberry gel encased in white chocolate, sumac & berry gelée.

**GUNPOWDER MESS**

Lime mascarpone mousse, juniper meringue, Gunpowder gin & tonic lemon jelly.

**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.

Gubbeen: 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 ~

Mini Mince Pie