**THREE COURSES €69**

# **STARTERS**

**POTATO & THYME SOUP**

Parsley & chive crème fraîche, crisp bacon lardons

**WOOD-FIRED TIGER PRAWNS**

Chorizo & crayfish stuffed,

garlic butter roast

**POTTED CRAB & CRAY FISH**

Irish brown crab, smoked Gubbeen butter, crayfish,

Fennel & citrus salad, sourdough croutes **SPICED IRISH LAMB SKEWERS**

Chargrilled lamb fillet, miso and mirin mayo

**QUINOA SALAD, ORANGE & LIME DRESSING (VG)**

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

**ARDSALLAGH GOATS CHEESE (V**)

Goats cheese mousse, pickled beets, candied pecans, black olive powder

# **MAIN COURSES**

**SIRLOIN, PRIME CENTRE CUT**

**35 DAY AGED 90Z/255G**

Peppered cream, Pont Neuf chips or

micro cress & baby leaf salad

**RIB-EYE, 35 DAY DRY AGED 12OZ/340G, (€10 Supplement)**

Peppered cream, Pont Neuf chips or

micro cress & baby leaf salad

**LAMB**

Lamb rack wood fired to pink,

thyme roast potatoes,

Honey glazed roots, chimichurri

**FREE RANGE CHICKEN**

Pan roast breast, honey thigh, chorizo cream, Champ, crumbled goat’s cheese

**MONKFISH**

Seared Monkfish tail, scallion mash,

Buttered samphire & cockles, chorizo cream.

**CAULIFLOWER STEAK**

Wilted spinach, bell pepper confit,

Coriander and red chili pesto

**DESSERTS**

**BRANDY & GUINNESS CHRISTMAS PUDDING**

Glenisk clotted cream, DWD Whiskey crème anglaise

**ICED PRALINE PARFAIT**

Gingerbread biscuit, cherry gel, crushed caramel

**LEMON TART**

Meringue, lemon curd, raspberry, cassis sorbet

 **WHITE CHOCOLATE & RASPBERRY CHEESECAKE**

Butter graham cracker base

**IRISH CHEESEBOARD SELECTION (€5.00 SUPPLEMENT)**

With Plum and apple chutney, cranberry & hazelnut crackers

**SIDES €6**

**CAULIFLOWER GRATIN**

Cheese cream, cheddar crumble.

Wood fire gratinated

**POACHED EGGS**

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

**SUGAR SNAP PEAS**

Crushed hazelnut

**CHESTNUT MUSHROOM BOURGUIGNON**

Pearl onions, smoked bacon lardons

**CREAMED POTATO**

Wexford potatoes, Irish butter and cream

**CREAMED BABY SPINACH**

Baby leaf spinach, nutmeg & garlic cream

**~TEA AND COFFEE~**

**Served with Petit Fours**

= 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.