

2 Courses €28.50

3 Courses €32.50

Starters

Sweetcorn and Tomato Chowder (V)

Fire sweetcorn soup with confit tomato and chive

Organic Irish Smoked Salmon

Served with crisp roasted capers, dill aioli, lemon wedge & Fire's homemade brown bread

Ardsallagh Goats Cheese

Wood Fire Baked Ardsallagh goats cheese, crusted with pistachio and pecan nuts on a Foccacia crouton, Pickled beets and chestnut honey

Char Grilled Irish Chicken Caesar Salad

Chargrilled Irish chicken fillet with crisp cos leaves giant croutons with oven roasted pine nuts, parmesan

Wood-Fired Tiger Prawns (Supplement €5)

Sautéed Spanish chorizo & crayfish stuffing cooked in homemade garlic butter and olive oil, served with homemade brown soda bread

Mains

8oz Irish Hereford Prime Sirloin Steak

Irish Hereford Prime aged 8oz sirloin steak topped with tobacco onions, served with Pont Neuf chips, Micro cress salad and brandy pepper cream sauce

Hake Fillet

Baked in crème fraîche and served on Boulangère potatoes with leek ragout, Palourde clams, and asparagus spears

Kataifi Mushrooms

Mushroom and Gruyere fricassee encased in crisp Kataifi pastry
Tomato and herb bulgar wheat, parsley puree

Grant Farm Pork

Char grilled 10oz pork chop (hand selected from a free to forage sounder), apple puree and steamed green beans
Celeriac, swede and potato gratin with a cinnamon and orange jus

Fire Roast of the Day

(Supplement of €6 Per Person)

Spatchcock Chicken, Honey and Prickly Ash Glazed

We take time to remove all bones that make it tricky to carve a chicken. Then we slowly cook the bird to keep the meat moist and finally finish it in our Wood Fired Oven with a Honey and Prickly Ash Glaze.

Irish Hereford Prime Roast Rib of Beef

(Serves 2 persons or more)

Our Hereford Beef takes time to mature and we take our time cooking it.

Basting it in its own juices at a low temperature to allow its natural flavours develop.

We allow it to rest so it retains all its moisture before we finish the joint at high temperature to caramelise the perfect roast.

Accompanied by:

Dripping Roast Potatoes

Steamed to a floury centre before roasting in all the flavours from our beef for a crisp outer coating

Sinful creamy mashed potatoes, seasonal vegetable pot & fresh herb stuffing loaf

Roast Gravy

Just as Mammy used to make, taking all the flavours from the roasting pan ready to smother your Roast

Cooking times:

Well Done: 40 min wait time after ordering **Medium:** 20 minutes wait time after ordering

Medium Well: 30 minute wait time after ordering

Please See the following page for additional Side Orders

Desserts

Coole Swan Cheesecake

Irish Cream Liquor and Cheesecake Mousse, Caramel Swirl, Orange Sable
Orange Curd

Peanut Butter Parfait

A Homemade style peanut Ice Cream, milk chocolate cremoux, peanut
crunch and banana gel

Artisan Wexford Farm Ice Cream

A selection of handmade ice cream in a selection of wonderful flavours from Co. Wexford

Chocolate Pave

Chocolate genoise sponge soaked in Kirsch, topped with rich chocolate mousse and chocolate dust. Served with amarena cherries and a vanilla bean cream, all drizzled with a cherry purée

Irish Cheese Board (supplement €5.00)

A selection of the finest Irish cheese, with spiced apple, plum compote and assorted crackers

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