

2 Courses €28.50

3 Courses €32.50

Starters

Sweet Potato and Chili Soup

A light blend of Sweet Potato and Carrot with Red Chili
Garnished with Coriander Crème Fraiche

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 Focaccia 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

Salmon Fillet

Oven Baked Fillet of Salmon
Served with Micro Basil Mash, Fine Herb Ratatouille and Steamed Baby Fennel

Kataifi Mushrooms

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

Wood-Fired Tiger Prawns (Supplement €10)

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

Fire Roast of the Day

(Supplement of €6 Per Person)

Roast Leg of Céide North Mayo Lamb – Exclusive to Fire

(Serves 2 persons or more)

Simply studded with a little rosemary and garlic before roasting to perfection.



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

Sides: €4.95

Sides: €5.95

To Share: €9.95

Fire's Sinful Mash
Pont Neuf Chips
Skinny Fries

Creamed Spinach Gratin
Portobello Mushroom Tower
Fire Spicy Potato tots
Peas and Pancetta
Cauliflower Gratin

A selection of Seasonal, Buttered
Vegetables to Share

Desserts

Coole Swan Cheesecake

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

Zesty Lemon Tart (GF)

A coconut baked base topped with a caramelised zesty lemon cream. Served with cassis sorbet

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

Tea or Coffee

Cappuccino, Caffè Latte and Herbal Teas are available (€2 supplement)