

2 Courses €29.95

3 Courses €34.95

Starters

Celeriac and Horseradish Soup

A puree of celery root with just a hint of horseradish pepper, topped with apple and Cratloe sheep's cheese crumble

Wood Fired Crab Claws

Whole brown crab claws basted in garlic butter, served with pickled cucumber and gazpacho dip

Organic Irish Smoked Salmon

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

Ardsallagh Irish Goat's Cheese (V)

Wood-fired Ardsallagh Irish goat's cheese focaccia with pecan and pistachio nuts served with a beetroot compote and a honey drizzle.

Char Grilled Irish Chicken Caesar Salad

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

Hereford Beef Carpaccio

Wafer sliced Hereford Prime fillet, crisp shallots, Parmesan shavings and truffle oil

Mains

8oz Irish Hereford Prime Sirloin Steak

Centre cut of Sirloin, with a tasty bite and juicy strip of fat.
With all the accompaniments of our Sunday roast

Grants 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

Baked Irish Hake Fillet

Baked in Crème Fraiche and served on Boulanger Potatoes
With leek ragout, Palourde clams, and asparagus spears

Roast Salmon Fillet

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

Our Award Winning Sunday Roast Menu Is Available From 1pm to 5pm Every Sunday

Fire Roast of the Day

Roast Leg of Céide North Mayo Lamb – Exclusive to Fire

(Serves 2 persons-supplement of €5)

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 caramelize 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

Fire's Sinful Mash
Pont Neuf Chips
Skinny Fries

Sides: €5.95

Cauliflower Gratin
Portobello Mushroom Tower
Garlic & Smoked Bacon Potato Chunks
Creamed Spinach Gratin
Fire Spicy Potato tots
Peas and Pancetta

To Share: €9.95

A selection of Seasonal, Buttered
Vegetables to Share

Desserts

Zesty Lemon Tart (GF)

A coconut baked base topped with zesty lemon cream, caramelised, served with raspberry sorbet and Glenisk clotted cream

Chocolate Framboise

Chocolate Genoise sponge soaked in raspberry syrup, fresh raspberry infused decadent chocolate mousse and topped with a rich chocolate glaze and baby macaroon, Glenisk Irish clotted cream

Artisan Wexford Farm Ice Cream

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

Iced Praline Parfait

On a gingerbread biscuit, cherry gel, crushed caramel and chocolate sauce

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

Tea or Coffee

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

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