

# Valentine's Menu

€49.50

## Starters

### Watercress Soup (V)

*A Smooth Puree of Leek, Potato and Baby Watercress, finished with Rocket Pesto and Sorrel Cress*

### Organic Clare Island Smoked Salmon

*Served with Fire roasted capers, dill aioli and Fires homemade brown bread*

### Silver Hill Confit of Duck Salad

*Silver Hill Irish confit of duck leg and crispy skin, with pomegranate seeds, mango slices, raspberry dressing and mesclun leaves*

### Fire's Wood Fired Jumbo Prawns

*Wood fired jumbo prawns stuffed with sautéed chorizo and crayfish tail, cooked in olive oil and garlic butter, served with homemade brown soda bread*

### Black Mission Figs with Cashel Blue Cheese

*Stuffed with Cashel Blue cheese and encased in Parma Ham before roasting  
Finished with micro leaves dressed in honey mustard and Hellenic Olive Oil*

## Main Courses

### 10oz Irish Hereford Prime Aged Rib Eye Steak (Supplement €5)

*Chargrilled Irish Hereford Prime Rib Eye, delicately marbled, with an eye of fat for a full bodied flavour with chunky chips and tobacco onion, Mixed leaf salad and a pepper and brandy cream sauce*

### 8oz Irish Hereford Prime Aged Sirloin Steak

*Chargrilled Irish Hereford Prime sirloin steak served with chunky chips, tobacco onion, served with a mixed leaf salad and a pepper cream sauce*

### Lamb Tua Chatha

*"Tua Chatha" Irish for the full rib chops from the Kingdom of Meath. Pan seared and oven roast, finished in rosemary butter. Accompanied by sautéed lamb's kidney, sweet potato and turnip gratin, pea and mint crush*

### Irish Chicken Supreme

*Roast Chicken Supreme on a Bed of Spring Onion Mash and Purple Sprouting Broccoli  
Served with a Chorizo, Ardsallagh Goats Cheese and Spinach Tartlet with a drizzle of Chorizo Cream sauce*

### Sea Bass Fillet with Lemon Shallot Butter Sauce

*Seared fillet of Sea bass, braised fennel and orange, sugar snap peas and herb poached potato. Finished with lemon and shallot butter*

### Baby Leek and Jerusalem Artichoke Gratin(V)

*Sautéed Baby Leek, Diced Jerusalem Artichokes and Wilted Kale in a Rich Smoked Gubbeen Cream and a Herb Gratin  
Served with Root Vegetable Crisps*

## Desserts

### Hot Dark Chocolate To Share

*Chilli Infused Hot chocolate, Honey Comb Bits, Vanilla Marshmallows, Cassis Sorbet, Roast Banana Ice and Brandy Snap*

### County Wexford Ice Creams and Sorbets

*Wexford ice creams in a selection of wonderful flavours in a homemade Brandy snap basket,  
With a raspberry coulis and shortbread biscuit*

### Frozen Coconut and Lime Soufflé

*Topped with Mini Passion fruit Meringues and accompanied by Poached Mango Jelly*

### Zesty Lemon Tart (GF)

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

### White Chocolate and Raspberry Cheesecake

*A light cheesecake with white chocolate and raspberries on a buttered Graham Cracker base*

## Tea or Coffee

*Cappuccino, Caffé Latte and Herbal Teas are available (€1.50 supplement)*

### 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

