**Ireland v England**

**€50.00**

**Starters**

**Sweet Potato and Chili Soup**

*A light Blend of Sweet Potato and Carrot with Red Chili*

*Garnished with Coriander Crème Fraiche*

**Fire Duo Fish Cakes**

*Naturally smoked haddock and fresh cod fish cakes with a sweet chilli sauce*

**Ardsallagh Goats Cheese**

*Wood fire baked Ardsallagh goats cheese, crusted with pistachio and pecan nuts on a focaccia crouton*

*Pickled beets and chestnut honey*

**Main Courses**

**8oz Irish Hereford Prime Aged Sirloin Steak**

*Irish Hereford Prime aged 8oz sirloin steak topped with tobacco onions*

*Served with Pont Neuf chips, a 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(V)**

*Mushroom and Gruyere fricassee encased in crisp Kataifi pastry*

*Tomato and herb bulgur wheat, parsley puree*

**Desserts**

**Coole Swan Cheesecake**

*Irish Cream Liquor and Cheese Mousse, Caramel Swirl, Orange Sable*

**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, Caffé Latte and Herbal Teas are also available (Supplement €2)*

**Sides: €4.95 Sides: €5.95 To Share: €9.95**

**Fire’s Sinful Mash Creamed Spinach Gratin A selection of Seasonal, buttered**

**Pont Neuf Chips Portobello Mushroom Tower Vegetables to Share**

**Skinny Fries Fire Spicy Potato Tots**

 **Peas and Pancetta Cauliflower Gratin**

*Discretionary 10% Service Charge on parties of 6 or more*