

Valentine's Menu

€49.50

Starters

Cauliflower Soup (V)

Cream of cauliflower soup with gruyere cheese crumble

Fire's Duo Fish Cakes

Naturally smoked haddock & fresh cod fish cakes served with chilli and coriander jam, and pea shoots

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 (Supplement €5)

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

Wild Mushroom Gratin

*Herb Sautéed Mushroom topped with truffle and cheese crumb finished in our Wood Fire
With Rocket leaves and Garlic Croutes*

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*

Irish Chicken Supreme

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

Aged Irish Lamb Rump

Aged Irish lamb rump cooked medium, served with carrot crush, creamy mashed potato, asparagus tips and a rich meat jus

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

Spinach and Ricotta Cannelloni

Stuffed Cannelloni Baked in Fresh Tomato Sauce

Topped with Cais na Tire Cheese and Parsnip Crisps

Served with Rocket Salad

Desserts

Hot Dark Chocolate to Share

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

Sticky toffee and date pudding

Salted Caramel Sauce and Cinnamon Ice Cream

Baileys Parfait

*Frozen Baileys Parfait Sandwiched Between Bourbon Cookie
Served with Salt Butter Caramel and Brittle Honey Comb*

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, Caffe Latte and Herbal Teas are available (€1.50 supplement)

Sides

Sides €4.95

FIRE's Sinful Mash, Pont Neuf Chips, Skinny Fries

Sides €5.95

Cauliflower Gratin, Portobello Mushroom Tower, Garlic and 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.