

Set Dinner Menu

€49.50

Starters

Cauliflower Soup (V)

Cauliflower and Wexford potatoes. Cheese crumble, rocket cress.

Spiced Irish Lamb Skewers

Chargrilled lamb fillet, miso and mirin mayo.

Wood-Fired Tiger Prawns (Supplement €5)

Chorizo & crayfish stuffed, roast in garlic butter and olive oil, FIRE's soda bread.

Howth smoked organic Irish salmon

Roast capers, chive sour cream, lemon, FIRE's soda bread.

Duck Salad

Silver Hill confit, crisp skin, pomegranate seeds, mango, raspberry dressing, micro mesclun.

Ardsallagh Goats Cheese (V)

Wood fire baked, pistachio & pecan crust, focaccia crouton. Pickled beets, chestnut honey.

Main Courses

8oz Irish Hereford Prime Aged Sirloin Steak

Tobacco onions, Pont Neuf chips, micro cress salad, brandy pepper & cream sauce

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

Chargrilled, tobacco onions, Pont Neuf chips, micro cress salad, brandy & pepper cream sauce.

Grants Farm Pork

Char grilled pork rib-eye, forest mushroom cream, wilted spinach, shallot puree.

Truffle fries

Irish Chicken Supreme

Roast Chicken, summer vegetable nage. Watercress mash parmesan tuille.

Sea Bass Fillet

Sumac spiced, roast baby potatoes, chargrilled asparagus. Orange beurre blanc, salmon keta.

Tortellini

Spinach & Ricotta, Jerusalem artichoke, rainbow cauliflower

Cauliflower puree

Desserts

Baileys Parfait

Bourbon cookies, salt butter caramel and brittle honey comb

Chocolate and Raspberry and Blood Orange Band

Coconut baked base, raspberry ripple, white chocolate

Orange Delice

Dark chocolate mousse, frozen yoghurt, candied orange

White Chocolate & Raspberry Cheesecake

Buttered graham cracker base, red berry coulis, raspberry sugar

Irish Cheese Board (Supplement €5)

Spiced apple & plum chutney

Tea or Coffee

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

Sides: €5

Side Salad
Pont Neuf Chips
Skinny Fries

Sides: €6

Creamed Baby Spinach
FIRE's Sinful Mash
Poached Eggs
Chestnut Mushroom Bourguignon
Cauliflower Gratin
Sweet Potato Fries

To Share:

A Selection of Seasonal Sharing Vegetables
1-2 guests - €5 3-4 guests - €9.50

Green Asparagus with Poached Eggs
€7.50

A Full List of Allergens Available. Please ask your Waiter

Discretionary 10% Service Charge on parties of 6 or more

A Full List of Allergens Available. Please ask your Waiter

Discretionary 10% Service Charge on parties of 6 or more

All our beef is 100% Irish and fully traceable to source

All our beef is 100% Irish and fully traceable to source

A Full List of Allergens Available. Please ask your Waiter

Discretionary 10% Service Charge on parties of 6 or more

All our beef is 100% Irish and fully traceable to source

A Full List of Allergens Available. Please ask your Waiter

Discretionary 10% Service Charge on parties of 6 or more

All our beef is 100% Irish and fully traceable to source