**Set Dinner Menu**

**€54.50**

**St****arters**

**Spiced Sweet Potato Soup (V)**

*A lightly spiced puree of sweet potatoes, chestnut shavings, cinnamon crème fraiche*

### 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.*

**Lamb Rump**

*Aged Irish lamb rump* ***cooked medium****, shallot puree, potato gratin, honey roast roots, rich meat jus*

### 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

**Iced Praline Parfait**

*Gingerbread biscuit, cherry gel, crushed caramel, chocolate sauce*

**Raspberry and Blood Orange Band**

*Coconut baked base, raspberry ripple, white chocolate*

**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 Sides €6 To Share:

Side Salad Creamed Baby Spinach A Selection of Seasonal Sharing Vegetables

Pont Neuf Chips FIRE’s Sinful Mash 1-2 guests €5 3-4 guests €9.50

Skinny Fries Poached Eggs

 Chestnut Mushroom Bourguignon Cauliflower Gratin Green Asparagus with Poached Eggs

 Sweet Potato Fries €7.50

*A Full List of Allergens Available. Please ask your Waiter Discretionary 12% Service Charge on parties of 6 or more*

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