

Table d'Hôte Menu

€44.50

Available Sunday - Wednesday only

Starters

Ardsallagh Irish Goat's Cheese

Wood-fired Ardsallagh Irish goat's cheese crusted with dry cranberries, pecan and pistachio nuts
Chestnut honey and pickled beets

Spiced Sweet Potato Soup (V)

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

Confit Duck Leg and Mango Salad

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

Wood-Fired Tiger Prawns (Supplement €5)

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

Fire's Duo Fish Cakes

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

Main Courses

6oz Irish Hereford Prime Fillet Steak (Supplement €5)

Chargrilled Irish Hereford Prime centre cut, lean and tender with a delicate flavour.
with chunky chips and tobacco onion, Mixed leaf salad and a pepper and brandy cream sauce

8 oz Irish Hereford Prime Sirloin Steak

Irish Hereford Prime aged 8oz sirloin steak topped with tobacco onions, served with Pont neuf chips, micro cress salad
brandy pepper cream sauce

Irish Chicken Supreme

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

Grants Farm Pork

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

Roast Salmon Fillet

Roast salmon fillet with a crayfish sauce

Romanesco broccoli, basil mash, steamed baby Fennel

Tortellini

Spinach & Ricotta, Jerusalem artichoke, rainbow cauliflower

Cauliflower puree

Desserts

Bar of White Chocolate & Raspberry Cheesecake

A light cheesecake with white chocolate and raspberries, graham cracker base

Red berry coulis and isomalt

Chocolate & Caramel Cube

Genoise sponge, rich chocolate mousse,

Amarena cherries, butterscotch sauce

Wexford Farm House Ice Cream

A selection of ice cream in a Brandy Snap Basket

Zesty Lemon Tart

A baked coconut base topped with zesty, caramelised lemon cream

Cassis sorbet

Irish Cheese Board (supplement €5.00)

A selection of the finest Irish Cheese, with spiced apple, plum compote and assorted crackers

Tea or Coffee

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

Sides: €5

Fire's 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, Buttered Vegetables
1 guest - €6 2-4 guests - €9.5

Green Asparagus with Poached Eggs
- €7.50

