

2 Courses €32.50

3 Courses €36.50

Starters

Howth smoked organic Irish salmon

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

Ardsallagh Goats Cheese (V)

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

Chicken Caesar Salad

Chargrilled Cajun chicken breast. Baby gem leaves, giant croutons.
Roast pine nuts, parmesan.

Wood-Fired Tiger Prawns (Supplement €5)

Sautéed Spanish chorizo & crayfish stuffing cooked in homemade garlic butter and olive oil,
served with homemade brown soda bread

Nettle Soup (V)

Nettle, wild garlic, Wexford potatoes, sorrel & rocket cress.

Mains

Roast Salmon Fillet

*Roast salmon fillet with a crayfish sauce
Romanesco broccoli, basil mash, steamed baby Fennel*

8oz Irish Hereford Prime Aged Sirloin Steak

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

Kataifi Mushrooms

Mushroom fricassee, crisp kataifi pastry. Tomato & herb bulgur wheat, parsley puree.

Grants Farm Pork

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

Fire Roast of the Day

(Supplement of €7 Per Person)

Spatchcock Chicken, Honey and Prickly Ash Glazed

We take time to remove all bones that make it tricky to carve a chicken. Then we slowly cook the bird to keep the meat moist and finally finish it in our Wood Fired Oven with a Honey and Prickly Ash Glaze.

Irish Hereford Prime Roast Rib of Beef

(Serves 2 persons or more)

Our Hereford Beef takes time to mature and we take our time cooking it.

Basting it in its own juices at a low temperature to allow its natural flavours develop.

We allow it to rest so it retains all its moisture before we finish the joint at high temperature to caramelise the perfect roast.

Accompanied by:

Dripping roast potatoes, mash, seasonal vegetable pot & fresh herb stuffing loaf
Roast Gravy

Cooking times:

Well Done: 40 min wait time after ordering **Medium:** 20 minutes wait time after ordering

Medium Well: 30 minute wait time after ordering

Please See the following page for additional Side Orders



Desserts

Raspberry and Blood Orange Band

Coconut baked base, raspberry ripple, white chocolate

Iced Praline Parfait

Gingerbread biscuit, cherry gel, crushed caramel, chocolate sauce

Artisan Wexford Farm Ice Cream

Brandy snap basket

Chocolate & Caramel Cube

Genoise sponge, rich chocolate mousse,
Amarena cherries, butterscotch sauce

Irish Cheese Board (Supplement €5)

Spiced apple & plum chutney

Tea or Coffee

Cappuccino, Caffè Latte and Herbal Teas are available (€2 supplement)