

## Set Dinner Menu

€54.50

### Starters

#### Watercress Soup (Vg)

Watercress, leek, Wexford potatoes, sorrel and 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.

#### Fennel and Citrus Salad (Vg)

Fennel, blood orange, radish, chard, rainbow carrot ribbons

Finca olive oil, red pepper & ruby grapefruit dressing

#### 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-Eye 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 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

#### Roast Monkfish

Monkfish Fillet Roast in Crème Fraiche. Accompanied by Bombay Spiced potatoes with Tomato, Coriander and Lime Salsa

#### 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

#### Strawberries and Cream

Marinated County Dublin Strawberries, raspberry ripple ice cream

#### Coole Swan Cheesecake

Irish Cream Liquor and Cheese Mousse, Caramel Swirl, Orange Sable & Orange Curd

#### 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

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

An optional 12.5% Service Charge will be added to parties of 6 or more,  
all of which is shared fairly amongst the Fire Restaurant team

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