

## Table d'Hôte Menu

€44.50

Available Sunday - Wednesday only

### Starters

#### Sprouting Bean Salad (Vg)

Mixed beans, pomegranate seeds, pine nuts, micro cress, spiced Russian dressing.

#### Watercress Soup (Vg)

Watercress, leek, Wexford potatoes, sorrel and rocket cress.

#### Duck Salad

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

#### 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

#### 8oz 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

#### 6oz Irish Hereford Prime Fillet Steak (Supplement €10)

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

#### Irish Chicken Supreme

Spring onion mash, young stem broccoli

Chorizo, Ardsallagh goats cheese and spinach tartlet, Chorizo cream sauce

#### Grants Farm Pork

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

#### Salmon Nicoise

Roast Salmon, Quail egg, sautéed baby potatoes,

Fine beans, black olives, red onion with tomato pesto & wilted rocket

#### Tortellini (V)

Spinach & Ricotta, Jerusalem artichoke, rainbow cauliflower

Cauliflower puree

### Desserts

#### Strawberries and Cream

Marinated County Dublin Strawberries, raspberry ripple ice cream

#### 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 - €9.50  
  
Green Asparagus with Poached Eggs  
€7.50