

# STARTERS

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## Seafood

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- FIRE's Fish Cakes** €12.00  
Cod fillet, naturally smoked haddock, pea shoots, chili jam.
- Tuna Tartare** €13.00  
Citrus dressed, soy cucumber, shallot, caper.
- Howth smoked organic Irish salmon** €13.00  
Roast capers, chive sour cream, lemon, FIRE's soda bread.
- Prawn Cocktail** €14.50  
Dublin Bay prawns, Marie Rose sauce, watercress, cos, FIRE's soda bread.

### Signature Seafood Dish

- Wood-Fired Tiger Prawns** €14.00  
Chorizo & crayfish stuffed, roast in garlic butter and olive oil, FIRE's soda bread.

## Soups

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- Sweetcorn Chowder (V)** €9.50  
Creamed sweetcorn, tomato concasse, chives.
- FIRE French Onion Soup** €11.50  
Garlic croutons, grilled Gruyère cheese.

## Meat

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- Antipasti** €13.00  
Stuffed Olives, Macroom Bocconcino, Cratloe Hills, Daru cheeses. Iberico chorizo & ham, Bresaola, baked bread sticks.

### Signature Meat Dish

- Spiced Irish Lamb Skewers** €14.00  
Chargrilled lamb fillet, miso and mirin mayo.

- Beef Carpaccio** €14.50  
Irish Hereford Prime fillet, crisp shallots, parmesan, truffle oil.

## Salads

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- Sprouting Bean Salad (Vg)** €12.00  
Mixed beans, pomegranate seeds, pine nuts, micro cress, spiced Russian dressing.
- Fennel and Citrus Salad (Vg)** €12.00  
Fennel, blood orange, radish, chard, rainbow carrot ribbons  
Finca olive oil, red pepper & ruby grapefruit dressing
- Ardsallagh Goats Cheese (V)** €11.50  
Wood fire baked, pistachio & pecan crust, focaccia crouton. Pickled beets, chestnut honey.
- Chicken Caesar Salad** €13.50  
Chargrilled Cajun chicken breast. Baby gem leaves, giant croutons. Roast pine nuts, parmesan.
- Duck Salad** €13.50  
Silver Hill confit, crisp skin, pomegranate seeds, mango, raspberry dressing, micro mesclun.

# MAIN COURSES

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## Seafood

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- Sea Bass** €29.50  
Pan fried with seashore salad & citrus, heirloom potatoes.
- Hake** €28.50  
Baked in crème fraiche, Boulanger potatoes, leek ragout,  
Palourde clams, asparagus spears
- Jumbo Shrimp** €36.00  
Creole spiced, grilled whole. Served with chili aioli, tomato salsa, skinny chili aioli fries.

### Signature Seafood Dish

- Wood-fired Tiger Prawns** €30.00  
Chorizo & crayfish stuffed, roast in garlic butter and olive oil. Served with mixed leaf salad,  
FIRE's soda bread.

## Meat

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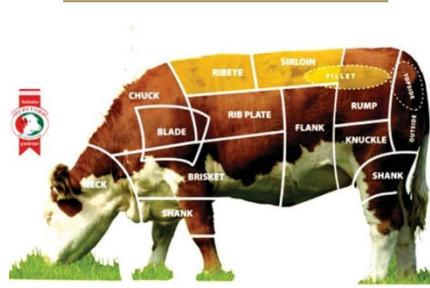
- Lamb Rack (Chef recommends served pink)** €35.50  
Slaney Valley Lamb, pan seared & oven roast.  
Seared kidney, smoked bacon & lentil stew, shallot mash, balsamic jus.
- Irish Chicken Supreme** €27.50  
Spring onion mash, stem broccoli, Chorizo, Goats cheese & spinach tartlet, Chorizo cream.
- Grants Farm Pork** €29.50  
Char grilled pork rib-eye, forest mushroom cream, wilted spinach, shallot puree,  
Truffle Fries.

## Vegetarian Dishes

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- Tortellini** €21.50  
Spinach & Ricotta, Jerusalem artichoke, rainbow cauliflower. Cauliflower puree
- Kataifi Mushrooms** €21.50  
Mushroom fricassee, crisp kataifi pastry. Tomato & herb bulgur wheat, parsley puree.

# IRISH HEREFORD PRIME BEEF



Irish Hereford Prime Beef has gained worldwide recognition as one of the most succulent, tender steaks available on the global market. Every cut of beef comes from cattle reared primarily on a grass based diet; not only do Irish Hereford Prime steaks taste superior, they are low in saturated fat, high in vitamins and minerals, and always Ultra Tender.

Apart from our Tomahawk and 8oz fillet steaks (both of which are dry-aged in-house), our FIRE Irish Hereford Prime steaks are aged for 28 days and then marinated in olive oil, garlic and herb seasoning; and is then char-grilled to your liking;

<b>Fillet, Prime Centre Cut</b>	6oz / 170g	<b>€33.50</b>
<b>Sirloin, Prime Centre Cut</b>	8oz / 227g	<b>€29.50</b>
<b>Fillet, Dry Aged In-house Prime Centre Cut</b>	8oz / 227g	<b>€42.50</b>
<b>Fillet, Prime Centre Cut</b>	10oz / 284g	<b>€42.50</b>
<b>Rib-eye, Prime</b> (Chef recommends medium for maximum flavour)	10oz / 284g	<b>€33.50</b>
Add Surf, <b>Wood-Fired Tiger Prawns</b>	<b>€8.00</b>	
Add soft poached <b>Hens Eggs</b>	<b>€6.00</b>	

All FIRE Irish Hereford Prime steaks are served with Pont Neuf Chips or Skinny Fries, tobacco onions and a choice of salad and sauce. Sauce choice - Peppercorn Brandy Cream, Béarnaise, Roast FIRE Gravy or Smoked Tomato, Gubeen Cheese & Oriel Sea Salt Butter. Salad choice - Micro Cress & Mesculun or Rocket & Parmesan

## FIRE's Irish Hereford Prime Beef Boards for sharing...

<b>Tomahawk Hereford Prime on the bone Rib Steak, 35 Day In-House Dry Aged 42oz / 1.2kg</b> For 2 people sharing	<b>€95.00</b>
<b>FIRE's Three Cuts Beef Board</b> – 15oz / 420g Bone in Rib Eye, 36 hour braised short rib, 8oz / 227g Dry Aged In-House centre cut Fillet For 2 people sharing	<b>€115.00</b>
Add the <b>Ultimate Surf 'n' Turf, 0.5kg Lobster</b> , steamed and finished in our FIRE €45.00 per portion	

FIRE's Irish Hereford Prime Beef Sharing Boards are served with Greek Salad, Ballymakenny Pink Fir Potatoes, Peppercorn Brandy Cream, Dijon & Béarnaise.



**Please see following page for Side Dishes**

## SIDE DISHES

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Our side dishes are the perfect size for sharing between two. Try a couple for your table!

€6.00

### **Cauliflower gratin**

Cheese cream, cheddar crumble.  
Wood fire gratinated.

### **Chestnut mushroom bourguignon**

Chestnut mushrooms, pearl onions  
smoked bacon lardons.

### **Creamed baby spinach**

Baby leaf spinach, nutmeg  
& garlic cream.

### **Poached eggs**

Soft poached hen eggs, watercress,  
pancetta, grain mustard cream.

### **FIRE's sinful mash**

Wexford potatoes, Irish butter  
and cream.

### **Sweet potato fries**

Shoe string sweet potatoes.

€5.00

### **Skinny fries**

A bucket of shoe string  
chips crisp fried

### **Pont Neuf chips**

Twice cooked thick cut chips

### **Side Salad**

Mesclun & micro cress, sun  
blushed tomatoes, sugar snap,  
finca olive oil, balsamic reduction.

### **Green asparagus - €7.50**

Steamed spears, soft poached eggs,  
Cais na Tire

### **Seasonal sharing vegetables**

**1-2 guests - €5.00**

**3-4 guests - €9.50**

Baby carrots, young stem broccoli &  
sugar snap & fine beans