

**Set Dinner Menu**  
**Three Courses €54.50**

**Starters**

**Sweetcorn Chowder (V)**

*Creamed sweetcorn, tomato concasse, chives.*

**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*

**Sea Bass**

*Pan fried with seashore salad & citrus, heirloom potatoes.*

**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*

**Chocolate Brownie**

*Dark chocolate & hazelnut, peanut brittle, vanilla ice cream*

**Cooles 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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