

TABLE D'HÔTE MENU

THREE COURSES €44.50

STARTERS

**QUINOA SALAD,
ORANGE & LIME DRESSING (VG)**

Baby leaves, coriander, corn,
black bean, avocado, chili

SWEET POTATO & MISO SOUP (V)
Sweet potato, white miso, roots, crisp kale

ROAST BONE MARROW
Sour dough toast, citrus segments, radish

**WOOD-FIRED TIGER PRAWNS
(€5 SUPPLEMENT)**

Chorizo & crayfish stuffed, garlic butter roast

FIRE'S FISH CAKES

Cod fillet, naturally smoked haddock,
pea shoots, chili jam

MAIN COURSES

**SIRLOIN, 35 DAY DRY AGED,
ON THE BONE, 9OZ/255G**
Peppered cream, Pont Neuf chips *or*
micro cress & baby leaf salad

PORK

Slow cooked pork neck, crisp shallot
mash, squash puree, cinnamon jus

FREE RANGE CHICKEN

Pan roast breast, wood fired honey thigh,
roast chicken butter, creamed potato

**FILLET, 35 DAY DRY AGED 6OZ/340G
(€15 SUPPLEMENT)**

WORLD STEAK GOLD MEDAL WINNER

Peppered Cream, Pont Neuf chips *or*
micro cress & baby leaf salad

MONKFISH

Artichoke puree, roast figs, coconut &
mussel cream, risotto arancini

FETTUCCINI

Chili, roast cauliflower, black garlic,
lovage, roast bell pepper gel

DESSERTS

**WHITE CHOCOLATE &
RASPBERRY CHEESECAKE**

Butter graham cracker base

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed caramel

ZESTY LEMON TART (GF)

Coconut baked base, caramelized
lemon cream, cassis sorbet

CHOCOLATE FRAMBOISE

Chocolate mousse & genoise, baby
macaroon, Glenisk clotted cream

**IRISH CHEESEBOARD SELECTION
(€5.00 SUPPLEMENT)**

with Plum and apple chutney,
cranberry & hazelnut crackers

SIDES €5.00

CAULIFLOWER GRATIN

Cheese cream, cheddar crumble.
Wood fire gratinated

SUGAR SNAP PEAS

Crushed hazelnut

CREAMED POTATO

Wexford potatoes, Irish
butter and cream

POACHED EGGS

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

MUSHROOM BOURGUIGNON

Chestnut mushrooms, pearl
onions smoked bacon lardons

CREAMED BABY SPINACH

Baby leaf spinach, nutmeg
& garlic cream

 = Signature Dish

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter. An optional 12.5% service charge is applied to parties of 6 or more, all of which is shared fairly amongst the Fire team.

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DESSERTS

**WHITE CHOCOLATE
& RASPBERRY CHEESECAKE**

Butter graham cracker base

ZESTY LEMON TART (GF)

Coconut baked base, caramelized lemon cream,
cassis sorbet

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed caramel

CHOCOLATE FRAMBOISE

Chocolate mousse & genoise, baby macaroon,
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