

# EARLY- BIRD MENU

TWO COURSES €29.50 THREE COURSES €34.50

## STARTERS

### ROAST BONE MARROW

Sour dough toast, citrus segments,  
radish

### FIRE'S FISH CAKES

Codfillet, naturally smoked haddock, pea  
shoots, chili jam

### SWEET POTATO & MISO SOUP (V)

Sweet potato, white miso, roots, crisp kale

### CHICKEN CAESAR SALAD

Chargrilled cajun chicken breast. Baby gem  
leaves, giant croutons. Roast pine nuts,  
parmesan

### OYSTERS

4 David Keane's Connemara rock oysters,  
mignonette, lemon, tabasco

### ARDSALLAGH GOATS CHEESE (V)

Goats cheese mousse, pickled beets,  
candied pecans, black olive powder.

## MAIN COURSES

### SIRLOIN, PRIME CENTRE CUT 8OZ/227G

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

### RIB-EYE, PRIME CENTRE CUT 10OZ/284G (€15 SUPPLEMENT)

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

### MONKFISH

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

### FREE RANGE CHICKEN

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



### WOOD-FIRED TIGER PRAWNS (€10 SUPPLEMENT)

Chorizo & crayfish stuffed, garlic butter  
roast, baby leaf salad

### FETTUCCINI

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

## DESSERTS

### COOLE SWAN CHEESECAKE

Irish cream liquor and cheese mousse,  
orange sable & orange curd

### ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed  
caramel

### CHOCOLATE & CARAMEL CUBE

Genoise sponge, rich chocolate mousse,  
Amarena cherries, butterscotch sauce

### ZESTY LEMON TART (GF)

Coconut baked base, caramelized lemon  
cream, cassis sorbet

### 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.