

The FIRE Experience

€65.00

WOOD-FIRED TIGER PRAWNS

Chorizo & crayfish stuffed, garlic butter roast

ARDSALLAGH GOATS CHEESE (V)

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

LEMON & THYME SORBET

Candied lime zest

RIB-EYE, 10OZ/283G
Peppered cream, Pont
Neuf chips *or* micro cress
& baby leaf salad

or

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

or

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

RASPBERRY AND CITRUS BAND

Coconut baked base, raspberry ripple, white chocolate

or

CHOCOLATE FRAMBOISE

Chocolate Genoise & mousse, baby macaroon, Glenisk clotted

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

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 will be added to parties of 6 or more, all of which is shared fairly amongst the FIRE Restaurant team.

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