

STARTERS

FISH & SHELLFISH

OYSTERS, ½ DOZ	€14.00
David Keane's Connemara rock oysters, mignonette, lemon, tabasco	
OYSTERS ROCKEFELLER	€16.50
David Keane's Connemara rock oyster, wilted spinach, hollandaise glaze	
SCALLOP CEVICHE	€13.00
Lime dressed, orange fennel, chili, mint	
IRISH SALMON TRIO	€13.00
Howth smoked, home cured, citrus tartare, avocado puree, cucumber gel	
 WOOD-FIRED TIGER PRAWNS	€14.00
Chorizo & crayfish stuffed, garlic butter roast	
CRAB CLAW COCKTAIL	€14.50
Dingle crab, tomato & horseradish sauce, honey & mustard sauce	
FIRE'S FISH CAKES	€12.00
Cod fillet, naturally smoked haddock, pea shoots, chili jam	

SOUPS & SALADS

 FIRE FRENCH ONION SOUP	€11.50
Garlic croutons, grilled Gruyère cheese	
SWEET POTATO & MISO SOUP (V)	€9.50
Sweet potato, white miso, roots, crisp kale	
QUINOA SALAD, ORANGE & LIME DRESSING (VG)	€12.00
Baby leaves, coriander, corn, black bean, avocado, chili	
ARDSALLAGH GOATS CHEESE (V)	€11.50
Goats cheese mousse, pickled beets, candied pecans, black olive powder.	
CHICKEN CAESAR SALAD	€13.50
Chargrilled cajun chicken breast. Babygem leaves, giant croutons. Roast pine nuts, parmesan	

MEAT

ROAST BONE MARROW	€13.00
Sour dough toast, citrus segments, radish	
 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	

 = 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.

MAIN COURSES

SEAFOOD

MONKFISH €29.50
Artichoke puree, roast figs, coconut & mussel cream, risotto arancini

BRILL €29.50
Chargrilled whole brill, sun-blush tomato & thyme brown butter, spinach

SCALLOPS €36.00
Pan roast, cauliflower puree, lentil & smoked bacon, fine beans, Gaufrette crisps

 WOOD-FIRED TIGER PRAWNS €30.00
Chorizo & crayfish stuffed, garlic butter roast, baby leaf salad

MEAT

LAMB €35.50
Double cut center loin chop, wood fired to pink, roast baby roots, chimichurri

FREE RANGE CHICKEN €27.50
Pan roast breast, honey thigh, roast chicken butter, creamed potato

PORK €29.50
Slow cooked pork neck fillet, crisp shallot mash, squash puree, cinnamon jus

VEGETARIAN DISHES

FETTUCCINI €21.50
Chili, roast cauliflower, black garlic, lovage, roast bell pepper gel

POLENTA €21.50
Creamed truffle polenta, forest mushrooms, sugar snap, parsley puree.

SIDE ORDERS

€5.00

CAULIFLOWER GRATIN
Cheese cream, cheddar crumble. Wood fire gratinated.

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

SUGAR SNAP PEAS
Crushed hazelnut butter

CHESTNUT MUSHROOM BOURGUIGNON
Chestnut mushrooms, pearl onions smoked bacon lardons

CREAMED POTATOES
Wexford potatoes, Irish butter and cream.

FINE BEANS
Sautéed shallots

CREAMED BABY SPINACH
Baby leaf spinach, nutmeg & garlic cream.

FRIES
Sweet potato, shoe string *or* Pont Neuf

SIDE SALAD
Baby leaf, micro cress
Sun blush tomato, balsamic *or*
Baby caesar salad

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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.

IRISH HEREFORD PRIME AGED & MARINATED WITH GARLIC, THYME

These steaks are packed full of juicy flavor, aged for 21 days under vacuum before been given a final touch with FIRE's now signature marinade of Irish Atlantic Sea Salt, fresh garlic and aromatic thyme.

35 DAY DRY AGED IRISH HEREFORD PRIME

To bring out the best in the meat, our 35 Day Dry Aged Hereford beef is hung on the bone in a carefully-controlled, dry environment. The ageing process makes it even more tender, and develops its characteristic rich, almost buttery flavour.

SELECTED MEAT CUTS AT FIRE



T-Bone steak

Sometimes described as the best of both worlds, this huge t-bone is really two steaks in one — flavour filled sirloin on one side of the bone, tender fillet on the other



Ribeye

The ribeye can have more marbling and texture than a lot of other cuts. This means it is bursting with flavour and highly juicy making it a classic steak



Sirloin

Cut from the strip loin part of the sirloin, it has a visible fatty edge which should not be removed as it gives the cut an amazing flavorsome juiciness.



Fillet steak

Low in fat and extremely tender, fillet steaks are melt in the mouth flavoursome



Tomahawk

Tomahawk steak is essentially a ribeye steak with the entire rib bone left on. Taking its name from the visually similar tomahawk axe. The result is a succulent and tender steak, rich in sweet flavours released from the large rib bone.

IRISH HEREFORD PRIME BEEF

IRISH HEREFORD PRIME AGED UNDER VACUUM & MARINATED WITH GARLIC, THYME

	6oz / 170g	Fillet, prime centre cut	€33.50
	8oz / 227g	Sirloin, prime centre cut	€29.50
	10oz / 284g	Fillet, prime	€42.50
	10oz / 284g	Rib-eye	€33.50
	Sauce choice	Peppered cream, béarnaise, roast gravy <i>or</i> gubeen butter	
	Fries choice	Sweet potato, shoestring <i>or</i> Pont Neuf chips	
		<i>or</i>	
	Salad choice	Micro cress & baby leaf <i>or</i> baby Caesar	

35 DAY DRY AGED IRISH HEREFORD PRIME

	8oz / 227g	Fillet, prime centre cut	€42.50
	9oz / 255g	Sirloin, on the bone	€35.50
	12oz / 340g	Rib-eye *WSC Gold Medal Winner*	€49.50
	16oz / 450g	T-Bone	€59.50

Sauce choice – Peppered cream, béarnaise, roast gravy *or* gubeen butter
Fries choice – Sweet potato, shoestring *or* Pont Neuf chips
or
Salad choice – Micro cress & baby leaf *or* baby Caesar

SHARING BOARDS FOR 2

	Tomahawk		
	35oz/1 kg 35 Dry Aged Bone in Rib		€95.50
	Three Cuts		
	6oz Fillet, 9oz Dry Aged bone in sirloin, Braised short Rib		€95.50
	Combination		
	10oz/284g Rib-eye, 8oz/227g Dry aged fillet, Lamb double cut center loin chop		€105.00

Accompanied by, Peppercorn brandy cream, dijon & béarnaise
Micro cress & baby leaf, Caesar salad *or* Greek salad
Ballymakenny potatoes, Shoestring *or* Pont Neuf chips

ENHANCE ANY STEAK

BONE MARROW	€6.00
Fire oven roast marrow boat	
CHEESE & HERB CRUST	€4.00
Gruyere cheese, focaccia crumbs, fine herbs	
STUFFED PRAWN SURF	€7.00
Chorizo & crayfish stuffed, garlic butter roast	
LOBSTER SURF	€45.00
Garlic butter roast & shelled	

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DESSERT MENU

€8.50

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 Genoise sponge soaked in raspberry syrup, chocolate mousse, rich chocolate glaze and baby macaroon, Glenisk clotted

COUNTY WEXFORD ICE CREAMS AND SORBETS

A selection of flavors, brandy snap basket, raspberry coulis

STRAWBERRIES AND CREAM

Marinated North County Dublin Strawberries, raspberry ripple ice cream

GUNPOWDER MESS

Lime Mascarpone mousse, juniper meringue, Gunpowder Gin & Tonic lemon jelly, red berry gel

IRISH CHEESEBOARD SELECTION - €10.95

with Plum and apple chutney, cranberry & hazelnut crackers

Cashel Blue: Natural-rind blue cow's milk. Flavours are wonderful contrast between the slowly dissolving, creamy paste and well-rounded blue

Wicklow Bán Brie: Full fat cow's milk cheese. Flavours are full, creamy with a mild rich finish

Gubeen: Surface ripened, semi soft, cow's milk cheese. Flavours are creamy with mushroom and nutty aftertaste

Durrus: Rind washed, semi soft, cow's milk cheese. Flavours are mild and mellow and a little earthy

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