

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

WHITE CHOCOLATE & RASPBERRY ROULADE

Vanilla meringue, white chocolate cream,
raspberry gel, white chocolate shavings

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

POACHED EGGS

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

SUGAR SNAP PEAS

Crushed hazelnut

MUSHROOM BOURGUIGNON

Chestnut mushrooms, pearl
onions smoked bacon lardons

CREAMED POTATO

Wexford potatoes, Irish
butter and cream

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

EARLY- BIRD MENU

parties of 6 or more, all of which is shared fairly amongst the Fire team.