

SET DINNER MENU

THREE COURSES €55

STARTERS

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

 **WOOD-FIRED TIGER PRAWNS**
(€5 SUPPLEMENT)
Chorizo & crayfish stuffed,
garlic butter roast

IRISH SALMON TRIO
Howth smoked, home cured, citrus tartare,
avocado puree, cucumber gel

SPICED IRISH LAMB SKEWERS
Chargrilled lamb fillet, miso and mirin mayo

QUINOA SALAD, ORANGE & LIME DRESSING (VG)
Baby leaves, coriander, corn,
black bean, avocado, chili

ARDSALLAGH GOATS CHEESE (V)
Goats cheese mousse, pickled beets,
candied pecans, black olive powder

MAIN COURSES

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

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

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

RIB-EYE, 35 DAY DRY AGED 12OZ / 340G,
WSC GOLD MEDAL WINNER
(€15 SUPPLEMENT)
Peppered cream, Pont Neuf chips *or*
micro cress & baby leafsalad

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

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

DESSERTS

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

ICED PRALINE PARFAIT
Gingerbread biscuit, cherry gel,
crushed caramel

ZESTY LEMON TART (GF)
Coconut baked base, caramelized
lemon cream, cassis sorbet

STRAWBERRIES AND CREAM
Marinated North County Dublin
Strawberries, raspberry ripple ice
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.