

# SET MENU

## THREE COURSES €45.00

### STARTERS

#### WATERCRESS & NETTLE SOUP(V)

Wexford potatoes, white roots, watercress  
Micro rocket croute

#### OYSTERS

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

#### FIRE'S FISH CAKES

Cod fillet, naturally smoked haddock, pea shoots, chili jam



#### WOOD-FIRED TIGER PRAWNS

Chorizo & crayfish stuffed, garlic butter roast

€5 SUPP

#### CHICKEN CAESAR SALAD

Cajun chicken breast, baby gem leaves  
Giant croutons, roast pine nuts, parmesan

#### ARDSALLAGH GOATS CHEESE (V)

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

#### WOOD FIRED BONE MARROW

Sour dough toast, citrus segments, radish

 = 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

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

Pepper cream,  
Pont Neuf chips *Or* Micro cress & baby leaf salad

## 10OZ / 284G RIB EYE

Pepper cream,  
Pont Neuf chips *Or* Micro cress & baby leaf salad

€10 SUPP

## SEA TROUT

Sun-blush tomato, chili pepper, French onion & fine herb Cous Cous  
Rocket & parmesan salad, red pesto



## WOOD-FIRED TIGER PRAWNS

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

€10 SUPP

## FREE RANGE CHICKEN

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

## POLENTA

Creamed truffle polenta, forest mushrooms, sugar snap, parsley puree

## SIDE ORDERS

€5.00

### COUS COUS

Moroccan spiced, chili,  
bell pepper, fine herb,  
Sun-blushed tomatoes.

### POACHED EGGS

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

### SUGAR SNAP PEAS

Crushed hazelnut butter

### AUBERGINE CAVIAR

Aubergine puree,  
coriander crème  
fraiche, garlic  
confit.

### 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

## KITCHEN DAILY LIMITED CUTS

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

6oz / 170g Fillet, prime centre cut **€10 SUPP**

Sauce choice Pepper 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

### 35 DAY DRY AGED IRISH HEREFORD PRIME

 8oz / 227g Fillet, prime centre cut **€15 SUPP**

12oz/340g Dry Aged Rib Eye **€10 SUPP**

9oz / 255g Sirloin **€5 SUPP**

16oz / 450g T-Bone **€20 SUPP**

Sauce choice – Pepper 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** **€20 SUPP PER PERSON**  
35oz/1 kg 35 Dry Aged Bone in Rib

Accompanied by, Peppercorn brandy cream, Dijon & béarnaise

Micro cress & baby leaf, Caesar salad *or* Greek salad

Ballymakenny potatoes, Shoestring *or* Pont Neuf chips

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# DESSERTS

## COOLE SWAN CHEESECAKE

Irish cream liquor and cheese mousse  
Orange Sablé & orange curd

## WEXFORD ICE CREAMS

Selection of flavors, brandy snap, strawberry gel

## LEMON TART

Meringue, lemon curd, raspberry, cassis sorbet

## CHOCOLATE CARAMEL CUBE

Genoise sponge, chocolate mousse, Amarena cherries, butterscotch sauce

## IRISH CHEESEBOARD SELECTION

€5 SUPP

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

## ~TEA OR COFFEE~

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