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

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

POTTED CRAB & CRAY FISH €14.00

Irish brown crab, smoked Gubbeen butter, crayfish,

Fennel & citrus salad, sourdough croutes

PICKLED HERRING €12.00

Pink fir potato, spring onion, sour cream

Apple puree, watercress

## **SOUPS & SALADS**

 FIRE FRENCH ONION SOUP €11.50

Garlic croutons, grilled Gruyére cheese

MISO & SWEDE SOUP (V) €9.50

Turmeric oil, shaved coconut

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. Baby gem leaves, giant croutons. Roast pine nuts, parmesan

## **MEAT**

 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

MAIN COURSES

## **SEAFOOD**

SEA BREAM €29.50

Grilled fillet of Bream, scallions

Cherry vine tomatoes, Sauce Vierge, sugar snap side salad

LEMON SOLE €29.50

Roast whole Lemon Sole , sun-blush tomato & thyme brown butter, spinach

SCALLOPS €36.00

Seared scallops, fennel & apple fried Pink Fir potatoes,

dressed razor clam, chowder sauce

 WOOD-FIRED TIGER PRAWNS €30.00

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

## **MEAT**

LAMB €35.50

Lamb rack, wood fired to pink, minted potatoes,

Buttered baby roots, chimichurri

FREE RANGE CHICKEN €27.50

Pan roast breast, honey thigh, roast chicken butter,

rainbow carrots, creamed potato

PORK €29.50

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

## **VEGETARIAN DISHES**

CAULIFLOWER STEAK €21.50

Chickpea & herb Quinoa, parsley hummus,

Crisp root ribbons

COURGETTES €21.50

Spelt & courgette fritter, hazelnut dressed yellow ribbons,

Watercress & flat leaf, cumin oil

## **SIDE ORDERS** €5.00

BULGUR WHEAT SALAD

Cracked bulgur wheat, feta, roast bell pepper, fine herb.

POACHED EGGS

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

SUGAR SNAP PEAS

Crushed hazelnut butter

AUBERGINE CAVIAR

Aubergine puree,

coriander crème fraiche.

CREAMED POTATOES

Wexford potatoes, Irish butter and cream.

CAULIFLOWER GRATIN

Cheese cream, cheddar crumble, wood fire gratinCREAMED 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.

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## **IRISH HEREFORD PRIME AGED**

**& MARINATED WITH GARLIC, THYME**

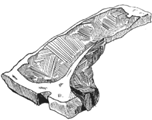
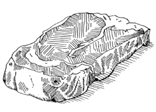
These steaks are packed full of juicy flavor, aged for 21 days under vacuum before been given a final touch with FIRE’s now signature marinade

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

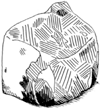
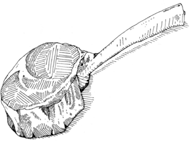
filled sirloin on one side of the bone, tender fillet on the other

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

Thomahawk steak is essentially a ribeye steak with the entire rib bone left on.

Taking it’s 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 | Rib-eye | €33.50 |
| Sauce choice Fries choice | Peppered cream, béarnaise, roast gravy *or* Gubbeen butter 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 €42.50

9oz / 255g Sirloin, prime centre cut €35.50

12oz / 340g Rib-eye €49.50

16oz / 450g T-Bone €59.50

Sauce choice – Peppered cream, béarnaise, roast gravy *or* Gubbeen 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 Sirloin , Braised short Rib €95.50

**Combination**

10oz/284g Rib-eye, 8oz/227g Dry aged fillet , Lamb Rack €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**

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

DESSERT MENU

€8.50

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Butter graham cracker base

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed caramel

LEMON TART

Meringue, lemon curd, raspberry, cassis sorbet

CHOCOLATE FRAMBOISE

Chocolate Genoise sponge soaked in raspberry syrup, chocolate mousse, rich chocolate glaze and Glenisk clotted cream

COUNTY WEXFORD ICE CREAMS AND SORBETS

A selection of flavors, brandy snap basket, raspberry coulis

APPLE CRUMBLE

Vanilla bean custard,

Salt butter caramel 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