NEW YEARS EVE 2021 MENU

**THREE COURSES & GLASS OF BUBBLES €75.00**

STARTERS

**OYSTERS, ½ DOZ**

David Keane’s Connemara rock oysters, mignonette, lemon, tabasco

 **WOOD-FIRED TIGER PRAWNS** **€5 SUPP**

Chorizo & crayfish stuffed, garlic butter roast

**SALMON TARTARE**

Beetroot gel, pickled beets, lumpfish caviar, sour cream

**RED ONION AND TOMATO TARTLET**

Caramelised onion confit, cherry tomato, Macroom mozzarella, black olive powder

**SPICED LENTIL & BUTTERNUT SQUASH SOUP (V)**

Natural yoghurt & coriander

 **SPICED IRISH LAMB SKEWERS**

Chargrilled lamb fillet, miso, and mirin mayo

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

**MONKFISH**

Seared Monkfish tail, scallion mash,

Chorizo & Borlotti beans Cassoulet Dressed razor clam, chowder sauce.

**LAMB**

Rack of Irish lamb, wood fired to pink, thyme roast potatoes,

Honey glazed roots, chimichurri

**FREE RANGE CHICKEN**

Pan roast breast, honey thigh, Chorizo cream,

rainbow carrots, creamed potato, chorizo & goats cheese tartlet.

**CAULIFLOWER STEAK**

Chickpea & herb Quinoa, parsley hummus,

Crisp root ribbons

## **SIDE ORDERS** **€5.00**

**BULGAR 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 fired gratin.

**CREAMED BABY SPINACH**

Baby leaf spinach, nutmeg & garlic cream.

**FRIES**

Sweet potato, shoestring *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

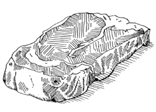
of Irish Atlantic Sea Salt, fresh garlic and aromatic thyme.

## **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**

A close-up of a shoe

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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.

A close-up of a wheel

Description automatically generated with low confidence A close-up of a pen

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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

**KITCHEN DAILY LIMITED CUTS**

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

|  |  |  |
| --- | --- | --- |
| 6oz / 170g | Fillet, prime centre cut | **€8 SUPP** |
|  |  |  |
| Sauce choice Fries choice | Pepper cream, béarnaise, roast gravy *or* Gubeen 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 **€15 SUPP**

12oz/340g Rib Eye, prime centre cut  **€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 BOARD FOR 2**

 **TOMAHAWK** €**20 SUPP PER PERSON**

35oz/1 kg 35 Day 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

DESSERTS

**LEMON TART**

Meringue, lemon curd, raspberry, cassis sorbet

**ICED PRALINE PARFAIT**

Gingerbread biscuit, cherry gel, crushed caramel

**CHOCOLATE FRAMBOISE**

Chocolate Genoise sponge soaked in raspberry syrup, chocolate mousse,

baby macaroon, Glenisk clotted cream.

**PANNA COTTA POT**

Mulled wine & red berry compote,

Cinnamon tuille

**GUNPOWDER MESS**

Lime Mascarpone mousse, juniper meringue, Gunpowder

Gin & Tonic lemon jelly, red berry gel

**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 ~