

FIRE



STEAKHOUSE & BAR

PRIVATE DINING & EXPERIENCES

IMMERSE
YOURSELF
IN HISTORY
& LUXURY



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YOUR EXPERIENCE

- Private dining suites available
- Seasonal menus created by our Culinary Director
- In house Sommelier
- Personalised menu cards
- Late beverage Licence
- AV equipment
- Dedicated venue contact
- Dedicated FIRE team for your experience
- Dining in Dublin's most historic restaurant

Optional Extras

Bespoke wine pairing
Personalised guest place cards
Floral centrepieces
Live music*
Personalised celebration cake

*Only available in our fully private dining rooms



PRIVATE DINING OPTIONS

THE TERRACE SUITES

The Terrace Suites are located on the first floor of FIRE Steakhouse & Bar. The suite comes with a private bar, all-weather terrace, in house microphone & late licence. This suite has everything for a successful dining experience.

SUITABLE FOR
UP TO 80
GUESTS DINING

A TERRACE FOR
ALL SEASONS

WINE PAIRINGS
SELECTED BY OUR
IN-HOUSE
SOMMELIER

DEDICATED
SERVICE
TEAM

MENUS STARTING FROM €90 PER PERSON





TRINITY / ST. STEPHEN'S PRIVATE DINING ROOMS

The Trinity and St. Stephen's private dining rooms are located within our Terrace Suite. Exuding luxury, with floor to ceiling windows and natural daylight these spaces are perfect for a business meal, special occasion or to simply celebrate in style.

SUITABLE FOR
UP TO 14
GUESTS DINING

DEDICATED
SERVICE
TEAM

WINE PAIRINGS SELECTED BY
OUR IN-HOUSE SOMMELIER

MENUS STARTING FROM €90 PER PERSON

FIRE
STEAKHOUSE & BAR

FIRE DINING EXPERIENCES

THE FIRE EXPERIENCE - €90pp

WOOD-FRIED TIGER PRAWNS

Chorizo & crayfish stuffed, garlic butter roast

or

ARDSALLAGH GOATS CHEESE (V)

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

LEMON & THYME SORBET

Candied lime zest

RIB-EYE 10OZ/283G

Peppered cream,
Pont Neuf chips
or micro cress &
baby leaf salad

or

PORK

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

or

SEA BREAM

Grilled fillet of Bream, baby
fennel, scallions, cherry vine
tomatoes, sauce Vierge,
sugar snap side salad

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Butter graham cracker base

or

CHOCOLATE FRAMBOISE

Chocolate Genoise & mousse, Glenisk clotted cream

THE BEEF EXPERIENCE - €90pp

Malbec wine pairing additional €35.00 per person

BEEF CARPACCIO

Irish Hereford Prime fillet, crisp shallots, parmesan, truffle oil
Hilario Malbec, Cahors, France 2017

BRAISED SHORT RIB

Sour dough toast, citrus segments, radish
Malbec La Mascota, Mendoza, Argentina 2018

SHARING BOARD

Three Cuts of Hannan's dry aged Irish beef Boards

8oz / 227g - Dry Age Fillet, prime centre cut

9oz / 255g - Dry Age Sirloin, prime centre cut

12oz / 340g - Dry Age Rib-eye **World Steak Gold Medal Winner**

Sharing boards are served with greek salad, Ballymakenny pink fir potatoes,
peppercorn brandy cream, dijon & béarnaise

Amancaya, Malbec, Mendoza, Argentina 2017

IRISH CHEESE SELECTION

A Few of the amazing cow's milk cheese Ireland has to offer
Plum & Apple Chutneys

Terrazas de los Andes, Mendoza, Argentina 2017

FIRE DINING EXPERIENCES

SHARING MENU - €100 pp

Begin by sharing a selection of our signature starters,
choose from our A La Carte main course before finishing with a selection of desserts

OYSTERS ROCKEFELLER
David Keane's Connemara rock oyster,
wilted spinach, hollandaise glaze

&

WOOD-FIRED TIGER PRAWNS
Chorizo & crayfish stuffed,
garlic butter roast

&

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

&

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

MONKFISH
Seared Monkfish tail,
scallion mash,
Chorizo & Borlotti beans
Cassoulet, dressed razor
clam, chowder sauce

or

LAMB
Irish lamb rack, wood fired
to pink, roast baby roots,
chimichurri

or

FREE RANGE CHICKEN
Pan roast breast, honey
thigh, chorizo cream,
Champ, crumbled goats'
cheese, chorizo sticks

or

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

or

9oz/255g DRY AGE SIRLOIN
Grilled over open flame,
peppered cream,
baby Caesar salad

LEMON TART
Meringue, lemon curd,
raspberry, cassis sorbet

&

CHOCOLATEFRAMBOISE
Genoise sponge, chocolate mousse,
Glenisk clotted cream

&

**WHITE CHOCOLATE &
RASPBERRYCHEESECAKE**
Butter graham cracker base

&

ICED PRALINEPARFAIT
Gingerbread biscuit,
cherry gel, crushed caramel

PRIVATE LUNCHES

FIRE's terrace and private rooms make for the ideal venue to host your next private leisurely lunch for groups from 10- 80 guests. Exclusively book one of our private dining spaces and enjoy award-winning food and service at Dublin's most prestigious address.

Available Saturday and Sunday from 1pm.

SUITABLE FOR
10-80
GUESTS DINING

DEDICATED
SERVICE TEAM

THREE-COURSE
MENU

DEDICATED
EVENT
MANAGER



PRIVATE LUNCHES

THREE COURSE MENU

€65.00 pp

STARTERS

WOOD-FIRE TIGER PRAWNS

Chorizo & crayfish stuffed,
garlic butter roast

QUIONA SALAD (V)

Orange & lime dressing
baby leaves, coriander, corn,
black bean, avacado, chilli

WATERCRESS & WILD GARLIC SOUP (V)

Watercress, leek, Wexford potatoes,
wild garlic pesto, cress

POTTED CRAB & CRAY FISH

Irish brown crab, smoked Gubbeen
butter, crayfish, Fennel & citrus
salad, sourdough croutes

IRISH LAMB SKEWERS

Spiced chargrilled lamb fillet,
miso and mirin mayo.

ARDSALLAGH GOATS CHEESE (V)

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

MAIN COURSES

SIRLOIN, PRIME CENTRE CUT 90Z/227G

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

FREE RANGE CHICKEN

Pan roast breast, wood fired
honey thigh, chorizo cream,
champ, crumbled goats' cheese

RIB-EYE, PRIME CENTRE CUT 120Z/284G (€ 15 SUPPLEMENT)

35 day dry aged with pepper
cream, Pont Neuf chips Or Micro
cress & baby leaf salad

LAMB

Lamb rack wood fired to pink,
thyme roast potatoes, honey
glazed roots, chimichurri.

SCALLOPS

Seared scallops, fennel & apple
fried pink fir potatoes, dressed
razor clam, chowder sauce.

CAULIFLOWER STEAK (V)

Wilted spinach, bell pepper confit,
coriander and red chilli pesto.

DESSERTS

GUNPOWDER MESS

Lime mascarpone mousse,
juniper meringue, gunpowder
gin & tonic lemon jelly, red
berrygel.

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Butter graham cracker base.

CHOCOLATE FRAMBROISE

Chocolate mousse & sponge layer
baby macaroon, Glenisk clotted cream

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel,
crushed caramel

LEMON TART

Meringue, lemon curd, raspberry,
cassis sorbet

IRISH CHEESEBOARD SELECTION (€5.00 SUPPLEMENT)

With Plum and apple chutney, cranberry & hazelnut crackers

Sample menu - subject to change

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.



FIRE FAMILY

FIRE Restaurant Director, Brian Bean, has worked in the industry since he was 16. His love of hospitality has taken him from hotels to restaurants to his own business adventures. Brian has worked in FIRE since 2020. He is passionate about customers and ensuring they receive the best experience possible and leave with memories that will ensure they come back.

THE FIRE TEAM

A warm welcome, excellent food & passionate service

Brian and his team believe in working in an environment where people are happy and motivated. We like to instill our core values into our team here at FIRE Steakhouse & Bar. Be Genuine, everything we do is from the heart, the food, the drinks and our guest interaction.

Whether you are planning a champagne reception, a three-course lunch or an elaborate wine dinner, our professional and experienced team will be delighted to create a truly unique experience for you and your guests.

It is our pleasure to make your dining experience a happy and memorable one. Our friendly team of waiting staff, bartenders and receptionists are on hand and are dedicated to delivering the very best casual dining experience to each and every guest that dines with us.

FIRE CULINARY DIRECTOR

FIRE and SOLE's multi award winning Culinary Director Richie Wilson truly followed his calling having always known he wanted to be a chef. His dedication to his craft, having worked in the food industry for 26 years is evident in the menus he creates; and in his ideas about what defines modern Irish food. For Richie, he believes that food should always be a journey. The destination is always the same, but every route taken is different. It is important for him and his team to see exactly where our produce is coming from and to get a sense of the care, passion and pride that is put into providing us with the freshest possible ingredients - be it from the land, farm or the sea.

FIRE HEAD CHEF

FIRE's Head Chef Ciarán Furlong found the way to express his artistic and natural flair for food from an early age and has worked in the industry for over 30 years following his graduation from Cathal Brugha Street. After honing his skills under some of Ireland's best chefs he began working at FIRE steakhouse when it opened its doors in 2005. His knowledge is irreplaceable and is shared with a team who are immensely passionate about the food they produce.



Richie, Ciarán and their team are passionate about delivering the best possible culinary experience to each guest that walks through our doors.



For more information on
our private dining options
please contact **Maria Czira**,
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