

CHRISTMAS LUNCH MENU

THREE COURSES €55.00

STARTERS

BLACK MISSION FIGS

Cashel blue cheese & Parma Ham fire roast, micro leaves, apricot puree

ARDSALLAGH GOATS CHEESE (V)

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

CHICKEN CAESAR SALAD

Chargrilled Cajun chicken breast.

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

POTATO & THYME SOUP (V)

Parsley & chive crème fraiche, crisp bacon lardons.

OYSTERS, ½ DOZ

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

 = 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, IRISH HEREFORD PRIME CENTRE CUT

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

10OZ / 284G / IRISH HEREFORD PRIME RIB EYE

€5 SUPP

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

TURKEY ROULADE

Turkey fillet, sage & onion stuffing, Parma Ham.
Creamed potato, smoked bacon sautéed sprouts, classic gravy

PORK

Sugar pit pork chop, char grilled, crisp shallot mash,
Savoy cabbage confit, grain mustard cream

HAKE

Herb crumb baked fillet, creamed potatoes, sautéed sugar snap
Mussel & saffron cream.

SPINACH & RICOTTA TORTELLINI

Heirloom cherry tomato confit,
Italian cheese cream, rocket, crisp fried sage

SIDE ORDERS

€5.00

CHESTNUT MUSHROOM BOURGUIGNON

pearl onions
smoked bacon
lardons

POACHED EGGS

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

CAULIFLOWER GRATIN

Cheese cream, cheddar
crumble. Wood fired gratin.

CREAMED POTATOES

Wexford potatoes, Irish butter
and cream.

SUGAR SNAP PEAS

Crushed hazelnut butter

CREAMED BABY SPINACH

Baby leaf spinach, nutmeg &
garlic cream.

FRIES

Sweet potato, shoestring, *or*
Pont Neuf

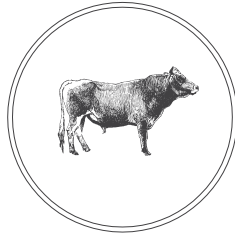
SIDE SALAD

Baby leaf, micro cress
Sun blush tomato, balsamic
or
Baby Caesar salad

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AWARD-WINNING IRISH BEEF



At FIRE we pride ourselves in sourcing only the best grass-fed Irish beef. We seek out the most succulent, tender steaks available on the global market. That is why we use Irish Hereford Prime and Hannan Meats to ensure every cut of beef is of the highest quality, low in saturated fat, high in vitamins and minerals, and always tender.

IRISH HEREFORD PRIME AGED & MARINATED WITH GARLIC, THYME

These steaks are packed full of juicy flavour, 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.

HANNAN'S DRY AGED IRISH BEEF

Aged in Himalayan salt chambers over a period of 28–45 days, concentrating the flavour of the meat, sealing in the natural juices, and producing a totally unique, sweet, flavoursome and multi-award winning beef.

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 amazing flavoursome juiciness.



Fillet steak

Low in fat and extremely tender, fillet steaks are melt in the mouth



Côte De Boeuf

A classic cut, essentially a double cut ribeye steak on the bone. The result is a succulent and tender steak, rich in sweet flavours released from the large rib bone.

AWARD WINNING IRISH BEEF

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

6oz / 170g Fillet, prime centre cut **€12 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

HANNAN MEAT'S DRY AGED IRISH BEEF

 8oz / 227g Fillet, prime centre cut **€18 SUPP**

12oz/340g Rib Eye, prime centre cut **€15 SUPP**

9oz / 255g Sirloin **€8 SUPP**

16oz / 450g T-Bone **€25 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

 **Côte De Boeuf**
35oz/1kg Dry Aged Bone in Rib **€20pp**

Porterhouse
35oz/ 1kg two distinctive cuts in one steak, Dry Aged Fillet & Sirloin, the king of steaks **€25pp**

Combination
10oz/284g Rib-eye, 8oz/227g Dry aged fillet, Lamb Rack **€25pp**

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

BRANDY & GUINNESS CHRISTMAS PUDDING

Glenisk clotted cream and Bushmill's crème anglaise

SALT CHOCOLATE CARAMEL

Chocolate mousse, salted caramel & feuilletine.

Amarena cherry gelée

LEMON TART

Meringue, lemon curd, raspberry, cassis sorbet

WEXFORD FARMHOUSE ICE CREAM

Brandy snap basket, red berry compote

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

Wicklów 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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