

LUNCH / EARLY- BIRD MENU

Mon- Fri 5pm -6pm
Sat & Sun 1pm -5pm

TWO COURSES €39.00 THREE COURSES €45.00
STARTER

PICKLED HERRING

Pink fir potato, scallion, sour cream,
apple puree, watercress

ROAST BONE MARROW

Sourdough toast, citrus segments, radish

SWEET POTATO & MISO SOUP (V)

Sweet potato, white miso, roots, crisp kale

OYSTERS

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

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.

MAIN COURSES

SIRLOIN, PRIME CENTRE CUT

80Z/227G

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

RIB-EYE, PRIME CENTRE CUT 100Z/284G (€15 SUPPLEMENT)

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

SEA BREAM

Grilled fillet of Bream, scallions, cherry vine
tomatoes, Sauce Vierge, sugar snap side salad

FREE RANGE CHICKEN

Pan roast breast, honey thigh, chorizo cream,
Champ, crumbled goats' cheese

WOOD-FIRED TIGER PRAWNS (€10 SUPPLEMENT)

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

BEETS

Beetroot Gnocchi, minted pea puree,
Beet pickle, gel & powder,
Aged Italian cheese flakes
Watercress,

DESSERTS

APPLE TARTLET

Caramelized apple, puff pastry,
butterscotch, salt butter caramel ice cream

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed
caramel

CHOCOLATE FRAMBROISE

Chocolate mousse & sponge layer
& Glenisk clotted cream

LEMON TART

Meringue, lemon curd, raspberry,
cassis sorbet

IRISH CHEESEBOARD SELECTION (€5.00 SUPPLEMENT)

With Plum and apple chutney, cranberry & hazelnut crackers

SIDES €6

CAULIFLOWER GRATIN

Cheese cream, cheddar crumble.
Wood fire gratinated

SUGAR SNAP PEAS

Crushed hazelnut

CREAMED POTATO

Wexford potatoes, Irish butter
and cream

POACHED EGGS

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

FRIES

Sweet potato, skinny, or Pont
Neuf

CREAMED BABY SPINACH

Baby leaf spinach, nutmeg & garlic
cream

~TEA AND COFFEE~

Served with Petit Fours



= 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.