

Table D'Hôte Menu

THREE COURSES €69

STARTERS

SWEET POTATO & MISO SOUP (V)

Sweet potato, white miso, roots, crisp kale



WOOD-FIRED TIGER PRAWNS

Chorizo & crayfish stuffed, garlic butter roast

POTTED CRAB & CRAY FISH

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

SPICED IRISH LAMB SKEWERS

Chargrilled lamb fillet, miso and mirin mayo

QUINOA SALAD, ORANGE & LIME DRESSING (VG)

Baby leaves, coriander, corn, black bean, avocado, chili

ARDSALLAGH GOATS CHEESE (V)

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

MAIN COURSES

SIRLOIN, PRIME CENTRE CUT 35 DAY AGED 90Z/255G

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

LAMB

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

FREE RANGE CHICKEN

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

GUNPOWDER MESS

Lime Mascarpone mousse, juniper meringue, Gunpowder Gin & Tonic lemon jelly, red berry gel

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed caramel

RIB-EYE, 35 DAY DRY AGED 12OZ/340G, (€10 Supplement)

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

SCALLOPS

Searred scallops, fennel & apple fried Pink Fir potatoes, dressed razor clam, chowder sauce

CAULIFLOWER STEAK

Wilted spinach, bell pepper confit, Coriander and red chili pesto

DESSERTS

LEMON TART

Meringue, lemon curd, raspberry, cassis sorbet

STRAWBERRIES AND CREAM

Marinated North County Dublin Strawberries, raspberry ripple ice cream

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

POACHED EGGS

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

SUGAR SNAP PEAS

Crushed hazelnut

CHESTNUT MUSHROOM BOURGUIGNON

Pearl onions, smoked bacon lardons

CREAMED POTATO

Wexford potatoes, Irish butter and cream

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.