

# 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 & THYME SOUP (V)

Parsley & chive crème fraîche, crisp bacon lardons

## 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 125% service charge is applied to parties of 6 or more, all of which is shared fairly amongst the Fire team.