

Table D'Hôte Menu

THREE COURSES €69

STARTERS

POTATO & THYME SOUP (V)

Parsley & chive crème fraîche, crisp bacon lardons



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,
roast chicken butter,

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
rainbow carrots, creamed potato

MONKFISH

Seared Monkfish tail, scallion mash,
Buttered samphire & cockles, chorizo cream.

CAULIFLOWER STEAK

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

DESSERTS

LEMON TART

Meringue, lemon curd, raspberry, cassis
sorbet

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Butter graham cracker base

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.