

FIRE



STEAKHOUSE & BAR

3-Course Menu featuring the reigning champion of
The World Steak Challenge, Jack's Creek Sirloin Steak.

€115 per person

DAVID KEANE'S CONNEMARA OYSTERS

Dingle gin, citrus & white balsamic pearls

Drink pairing: Dingle Gin Martini with a lemon twist €15



JACK'S CREEK 8oz SIRLOIN STEAK

Pomegranate, watercress & rocket leaves, honey & mustard dressing

Sweet potato fries,

Chimichurri & Béarnaise sauces

Drink pairing: Dalrymple Pinot Noir €20 175ml



DRUNKEN SAINT CO. MEATH CHEESE

Apple brandy washed Camembert, sourdough croutes,

blood orange & rhubarb chutney

Drink pairing: Redbreast Lustau €13.50

Main Course Serving Only

JACK'S CREEK 8oz SIRLOIN STEAK

Pomegranate, watercress & rocket leaves, honey & mustard dressing

Sweet potato fries,

Chimichurri & Béarnaise sauces

€90

AWARD WINNING PRODUCE

FIRE Steakhouse & Bar is dedicated to working with suppliers who carry the same ethos and quality in their products that we want to deliver to you, our guests. We take pride in growing trusting relationships with our Irish and International suppliers to guarantee the best farm-to-FIRE experience



DAVID KEANE'S CONNEMARA OYSTERS

Oysters have been farmed in Ballinakill Bay, Connemara since 1893. It is one of the oldest oyster farms in Ireland. In the bay's shallow waters lies David Keane's Connemara Oysters. David is a good friend of FIRE and is passionate about developing the decades-old tradition of farming oysters. DK Connemara Oysters won gold at Blas na hÉireann 2023.

JACK'S CREEK SIRLOIN STEAK

The current reigning champion of the World Steak Challenge, Jack's Creek. This grade F1 Wagyu and Black Angus cross has tasting notes consisting of a full, robust, long-lasting buttery flavour with a melt-in-the-mouth texture. Coming from the beautiful pastures that surround Willow Tree in central New South Wales, Australia, this is the first time it is served in an Irish restaurant.

DRUNKEN SAINT CO. MEATH CHEESE

Produced by Wicklow Farmhouse Cheese, this small dairy is run by the Hempenstall family. The cheese is then washed in Apple Brandy and aged in Sheridans maturing rooms in Meath for approximately 7 days. This specific cheese brought home gold from the World Cheese Awards and Cáis Irish Cheese Awards.



IRELAND'S MEDAL WINNERS AT THE WORLD STEAK CHALLENGE served at FIRE Steakhouse & Bar

Along with the overall winner at the World Steak Challenge, FIRE is delighted to serve the following World Steak Challenge Medal Winners.

HANNAN MEATS DRY-AGED IRISH BEEF

IRISH HEREFORD PRIME

Available on FIRE's A La Carte Menu