

Table D'Hôte Menu

THREE COURSES €69

STARTERS

WATERCRESS SOUP (V)

Wexford potatoes, leek & watercress.
Pea & Rocket Pesto



WOOD-FIRED TIGER PRAWNS

Chorizo & crayfish stuffed,
garlic butter roast

POTTED CRAB & CRAY FISH

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

SPICED IRISH LAMB SKEWERS

Char grilled lamb fillet, Miso & Mirin mayo

QUINOA SALAD (VG)

Baby leaves, coriander, corn, black bean, avocado,
chili.
Orange & Lime dressing.

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

RIB-EYE, 35 DAY DRY AGED 12OZ/340G,

(€12.50 Supplement)

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

LAMB

Salt aged lamb cutlets, loin & kidney, broad beans.
Dauphinoise potato, grain mustard cream.

SCALLOPS

Seared scallops, smoked black pudding, samphire.
Squid ink tuile, cauliflower puree.

FREE RANGE CHICKEN

Pan roast breast, honey thigh, roast chicken
butter, rainbow carrots, creamed potato

GNOCCHI

Parsnip puree, sprout & chestnut fricassee.
Romanesco broccoli, beetroot gel.

DESSERTS

STRAWBERRIES

Macerated North County Dublin strawberries,
Strawberry meringues & gelée,
vanilla Mascarpone.

LEMON TART

Meringue, lemon curd, raspberry,
cassis sorbet

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed
caramel

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Butter graham cracker base

IRISH CHEESEBOARD SELECTION (€7.00 SUPPLEMENT)

With Irish black butter, cranberry & hazelnut crackers

SIDES €7

CAULIFLOWER GRATIN

Cream, Italian cheese crumble.
Wood fire gratinated

SUGAR SNAP PEAS

Crushed hazelnut butter

CREAMED POTATO

Wexford potatoes
Irish butter & cream

POACHED EGGS

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

CHESTNUT MUSHROOM

BOURGUIGNON

Pearl onions, smoked bacon lardons

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. An optional 12.5%
service charge is applied to parties of 6 or
more, all of which is shared fairly amongst
the FIRE team.

[View our Allergen Menu](#)

