

LUNCH / EARLY- BIRD MENU

Mon- Fri 5pm -6pm
Sat & Sun 1pm -5pm

TWO COURSES €42.00

THREE COURSES € 47.50

STARTER

CURED SALMON

Dingle gin cured Irish salmon, yuzu dressing, chive
crème fraiche, pickled cucumber, air dried fennel,
nasturtium leaves.

ROAST BONE MARROW

Sourdough toast, citrus segments, radish

ROAST PARSNIP & CARROT SOUP (V)

Fine herb cream, parsnip crisp

CHICKEN CAESAR SALAD

Chargrilled Cajun chicken breast, baby gem leaves,
giant croutons, roast pine nuts, parmesan.

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

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

SALMON

Seared fillet of Irish salmon, warm nicoise salad,
Kalamata olives, fine beans, sun blush tomatoes, quail
egg. Black olive tapenade.

FREE RANGE CHICKEN

Pan roast breast, honey thigh, tender stem broccoli.
Champ, crumbled goat's cheese, Chorizo cream.



WOOD-FIRED TIGER PRAWNS (€10 SUPPLEMENT)

Chorizo & crayfish stuffed, garlic butter roast, baby
leaf salad

SPINACH & RICOTTA TORTELLINI

Heirloom cherry tomato confit,
Italian cheese cream, rocket, crisp fried sage

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 (€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

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. 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

