

STARTERS

FISH & SHELLFISH

OYSTERS, ½ DOZ €18.00
David Keane's Connemara rock oysters, mignonette, lemon, tabasco

POTTED CRAB & CRAY FISH €17.00
Irish brown crab, smoked Gubbeen butter, crayfish,
Fennel & citrus salad, sourdough croutes

 WOOD-FIRED TIGER PRAWNS €17.50
Chorizo & crayfish stuffed, garlic butter roast.

CURED SALMON €15.00
Dingle gin cured salmon, yuzu dressing, chive crème fraîche.
Pickled cucumber, air dried fennel, nasturtium leaves

SOUPS & SALADS

 FIRE FRENCH ONION SOUP €15.50
Garlic croutons, grilled Gruyère cheese

ROAST PARSNIP & CARROT SOUP (V) €11.00
Fine herb cream, parsnip crisp

BUCKWHEAT SALAD (VG) €14.50
Heirloom tomatoes, roast sweet potato.
Pinenuts, Dijon mustard dressing.

ARDSALLAGH GOATS CHEESE (V) €15.00
Goats cheese mousse, pickled beets, candied pecans, black olive powder.

CHICKEN CAESAR SALAD €15.00
Chargrilled Cajun chicken breast. Babygem leaves, giant
croutons. Roast pine nuts, parmesan

MEAT

ROAST BONE MARROW €16.50
Sourdough toast, citrus segments, radish

BEEF CARPACCIO €18.50
Irish Hereford Prime fillet, crisp shallots, parmesan, truffle oil

 SPICED IRISH LAMB SKEWERS €17.50
Chargrilled lamb fillet, miso and mirin mayo



= 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](#)



MAIN COURSES

SEAFOOD

SALMON €35.00
Seared fillet of Irish salmon, warm nicoise salad, Kalamata olives, fine beans, sun blush tomatoes, quail egg. Black olive tapenade.

MONKFISH €38.00
Pan roast fillet, artichoke puree, caramelized figs.
Coconut & mussel cream, risotto arancini

SCALLOPS €38.00
Seared scallops, fennel & apple fried Pink Fur potatoes.
Dressed razor clam, chowder sauce.



WOOD-FIRED TIGER PRAWNS €38.00
Chorizo & crayfish stuffed, garlic butter roast, baby leaf salad or fries

MEAT

LAMB €39.00
Salt aged lamb cutlets, loin & kidney, broad beans, Dauphinoise potato, grain mustard cream.

FREE RANGE CHICKEN €33.00
Pan roast breast, honey thigh, tender stem broccoli.
Champ, crumbled goat's cheese, Chorizo cream.

PORK €33.00
Slow cooked pork neck fillet, crisp shallot mash.
Squash puree, cinnamon Jus.

VEGETARIAN DISHES

GNOCCHI €27.50
Parsnip puree, sprout & chestnut fricassee.
Romanesco broccoli, beetroot gel.

SPINACH & RICOTTA TORTELLINI €27.50
Heirloom cherry tomato confit,
Italian cheese cream, rocket, crisp fried sage

SIDE ORDERS

€7

**CHESTNUT MUSHROOM
BOURGUIGNON**
pearl onions
smoked bacon
lardons

CAULIFLOWER GRATIN
Italian cheese crumble.
Wood fire gratin.

CREAMED BABY SPINACH
Baby leaf spinach, nutmeg &
garlic cream.

FRIES

Sweet potato, skinny, *or*
Pont Neuf

SIDE SALAD

Baby leaf, micro cress
Sun blush tomato, balsamic
or
Baby Caesar salad

POACHED EGGS
Soft poached hen eggs,
watercress, pancetta, grain
mustard cream.

CREAMED POTATOES
Wexford potatoes, Irish butter
and cream.

SUGAR SNAP PEAS
Crushed hazelnut butter



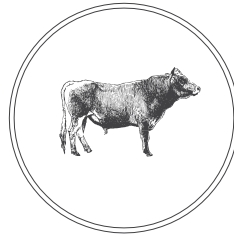
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AWARD-WINNING IRISH BEEF



At FIRE we pride ourselves in sourcing only the best grass-fed Irish beef. We seek out the most succulent, tender steaks available on the global market. That is why we use Irish Hereford Prime and Hannan Meats to ensure every cut of beef is of the highest quality, low in saturated fat, high in vitamins and minerals, and always tender.

IRISH HEREFORD PRIME AGED & MARINATED WITH GARLIC, THYME

These steaks are packed full of juicy flavour, aged for 21 days under vacuum before been given a final touch with FIRE's now signature marinade of Irish Atlantic Sea Salt, fresh garlic and aromatic thyme.

HANNAN'S DRY AGED IRISH BEEF

Aged in Himalayan salt chambers over a period of 28–45 days, concentrating the flavour of the meat, sealing in the natural juices, and producing a totally unique, sweet, flavoursome and multi-award winning beef.

SELECTED MEAT CUTS AT FIRE



T-Bone steak

Sometimes described as the best of both worlds, this huge T-bone is really two steaks in one, flavour filled sirloin on one side of the bone, tender fillet on the other



Ribeye

The ribeye can have more marbling and texture than a lot of other cuts. This means it is bursting with flavour and highly juicy making it a classic steak



Sirloin

Cut from the striploin part of the sirloin, it has a visible fatty edge which should not be removed as it gives the cut amazing flavorsome juiciness.



Fillet steak

Low in fat and extremely tender, fillet steaks are melt in the mouth



Côte De Boeuf

A classic cut, essentially a double cut ribeye steak on the bone. The result is a succulent and tender steak, rich in sweet flavours released from the large rib bone.

AWARD-WINNING IRISH BEEF

IRISH HEREFORD PRIME AGED UNDER VACUUM & MARINATED WITH GARLIC, THYME

6oz / 170g	Fillet, prime centre cut	€49.50
8oz / 227g	Sirloin, prime centre cut	€39.50

10oz / 284g	Rib-eye	€45.00
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Sauce choice Peppered cream, béarnaise, roast gravy *or* Gubbeen butter

Fries choice Sweet potato, skinny *or* Pont Neuf chips

or

Salad choice Micro cress & baby leaf *or* baby Caesar

SURF & TURF Chorizo & crayfish stuffed tiger prawn, garlic butter roast €8.50

BONE MARROW Fire oven roast bone marrow canoe €7.50

HANNAN MEAT'S DRY AGED IRISH BEEF

	8oz / 227g	Fillet, prime centre cut	€59.50
	9oz / 255g	Sirloin, prime centre cut	€42.00
	12oz / 340g	Rib-eye	€54.00
	16oz / 450g	T-Bone	€68.00

Sauce choice – Peppered cream, béarnaise, roast gravy *or* Gubbeen butter

Fries choice – Sweet potato, skinny *or* Pont Neuf chips

or

Salad choice – Micro cress & baby leaf *or* baby Caesar

SURF & TURF Chorizo & crayfish stuffed tiger prawn, garlic butter roast €8.50

BONE MARROW Fire oven roast bone marrow canoe €7.50

SHARING BOARDS FOR 2

	Porterhouse	
	35oz/1kg, Dry Aged, also known as a New York Strip.	€125.00
	Two distinctively different cuts in one: fillet & sirloin on the bone	
	Surely the King of Steaks, exclusive to FIRE.	

Côte De Boeuf

35oz/1 kg Dry Aged Bone in Rib €115.00

Accompanied by, Peppercorn brandy cream, Dijon & béarnaise

Micro cress & baby leaf, Caesar salad *or* Greek salad

Ballymakenny potatoes, skinny *or* Pont Neuf chips

SURF & TURF Chorizo & crayfish stuffed tiger prawn, garlic butter roast €8.50

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DESSERT MENU

€12.50

APPLE TARTLET

Caramelized apple, puff pastry, butterscotch, salt butter caramel ice cream

STRAWBERRY LINGOT

Yoghurt mousse & strawberry gel encased in white chocolate.

Sumac & berry gelée.

CHOCOLATE FRAMBOISE

Chocolate Genoise sponge, raspberries, chocolate mousse,
Glenisk clotted cream.

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed caramel.

LEMON TART

Meringue, lemon curd, raspberry, cassis sorbet

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Butter graham cracker base

COUNTY WEXFORD ICE CREAMS AND SORBETS

€11.50

A selection of flavors, brandy snap basket, raspberry coulis

IRISH CHEESEBOARD SELECTION -

€16.50

With Irish black apple butter, cranberry & hazelnut crackers.

VELVET CLOUD CLOONBOOK

A hard cow's milk cheese with a similar texture to parmesan. Co. Mayo.

BALLYLISK SMOKED TRIPLE CREAM BRIE

Lightly smoked in beechwood from a Friesian herd. Co Armagh.

FARMVIEW KEARNEY BLUE

Salty, strong blue cheese aged to 8 weeks. Co. Down

BOYNE VALLEY RATHKENNY

Manchego style, 6 month matured. Co Meath.



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