

Table D'Hôte Menu

THREE COURSES €69

STARTERS

ROAST PARSNIP & CARROT SOUP (V)

Fine herb cream, parsnip crisp



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

BUCKWHEAT SALAD (VG)

Heirloom tomatoes, roast sweet potato.
Pinenuts, Dijon mustard 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, fennel & apple fried Pink Fur potatoes.
Dressed razor clam, chowder sauce.

FREE RANGE CHICKEN

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

GNOCCHI

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

DESSERTS

STRAWBERRY LINGOT

Yoghurt mousse & strawberry gel encased in
white chocolate.
Sumac & berry gelée.

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

