

# FIRE



STEAKHOUSE & BAR

PRIVATE DINING & EXPERIENCES

IMMERSE  
YOURSELF  
IN HISTORY  
& LUXURY



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# YOUR EXPERIENCE

- Private dining suites available
- Seasonal menus created by our Culinary Director
- In house Sommdier
- Personalised menu cards
- Late beverage Licence
- AV equipment
- Dedicated venue contact
- Dedicated FIRE team for your experience
- Dining in Dublin's most historic restaurant

## Optional Extras

Bespoke wine pairing

Personalised guest place cards

Floral centrepieces

Live music\*

Personalised celebration cake

\* Only available in our fully private dining rooms



PRIVATE DINING OPTIONS



# THE TERRACE SUITES

The Terrace Suites are located on the first floor of FIRE Steakhouse & Bar. The suite comes with a private bar, all-weather terrace, in house microphone & late licence. This suite has everything for a successful dining experience.

## THE TERRACE SUITES:

- \* Suitable for up to 80 guests dining.
- \* A heated, weather-proof terrace for all seasons.
- \* Wine pairings selected by our in-house Sommelier.
- \* Dedicated Service Team.
- \* Menus starting from €90 per person.





## TRINITY / ST. STEPHEN'S PRIVATE DINING ROOMS

The Trinity and St. Stephen's private dining rooms are located within our Terrace Suite. Exuding luxury, with floor to ceiling windows and natural daylight these spaces are perfect for a business meal, special occasion or to simply celebrate in style.

### PRIVATE DINING ROOMS:

- \* Suitable for up to 14 guests dining.
- \* Dedicated Service Team.
- \* Wine pairings selected by our in-house Sommelier.
- \* Menus starting from €90 per person.



# FIRE DINING EXPERIENCES

## THE FIRE EXPERIENCE - €90 pp

### WOOD-FRIED TIGER PRAWNS

Chorizo & crayfish stuffed, garlic butter roast

or

### ARDSALLAGH GOATS CHEESE (V)

Goats cheese mousse, pickled beets, candied pecans, black olive powder

### LEMON & THYME SORBET

Candied lime zest

### RIB-EYE 10OZ/283G

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

or

### PORK

Confit pork neck fillet,  
Parisienne potatoes,  
onion jam, Salsa Verde,  
parsnip puree.

or

### SCALLOPS

Seared scallops  
smoked black pudding,  
samphire, transparent  
potato, cauliflower puree.

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Butter graham cracker base

or

### LEMON TART

Meringue, lemon curd, raspberry, cassis sorbet

## THE BEEF EXPERIENCE - €95 pp

Malbec wine pairing additional €40.00 per person

### BEEF CARPACCIO

Irish Hereford Prime fillet, crisp shallots, parmesan, truffle oil  
Chateau Lamartine, Cahors 2019

### ROAST BONE MARROW

Sourdough toast, citrus segments, radish  
Malbec La Mascota, Mendoza, Argentina 2019

### SHARING BOARD

Three Cuts of Hannan's dry aged Irish beef Boards

8oz / 227g - Dry Age Fillet, prime centre cut

9oz / 255g - Dry Age Sirloin, prime centre cut

12oz / 340g - Dry Age Rib-eye **World Steak Gold Medal Winner**

Sharing boards are served with greek salad, Ballymakenny pink fir potatoes,  
peppercorn brandy cream, dijon & béarnaise

Masi, Tupungato, Corbec Appassimento, Mendoza

### IRISH CHEESE SELECTION

A Few of the amazing cow's milk cheese Ireland has to offer  
Plum & Apple Chutneys

Terrazas de los Andes, Mendoza, Argentina 2020

## SAMPLE MENU SUBJECT TO CHANGE

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter.  
An optional 12.5% Service Charge will be added to parties of 6 or more, all of which is shared fairly amongst the FIRE Restaurant team.



# FIRE DINING EXPERIENCES

## SHARING MENU - €100 pp

Begin by sharing a selection of our signature starters,  
choose from our A La Carte main course before finishing with a selection of desserts

**OYSTERS ROCKEFELLER**  
David Keane's Connemara rock oyster,  
wilted spinach, hollandaise glaze

&

**WOOD-FIRED TIGER PRAWNS**  
Chorizo & crayfish stuffed,  
garlic butter roast

&

**ARDSALLAGH GOATS CHEESE  
CROSTINI (V)**  
Goats cheese mousse, pickled beets,  
candied pecans, black olive powder

&

**SPICED IRISH LAMB SKEWERS**  
Chargrilled lamb fillet,  
miso & mirin mayo

**SCALLOPS**  
Seared scallops  
smoked black pudding,  
samphire, transparent  
potato, cauliflower puree

or

**LAMB**  
Salt aged lamb cutlets,  
loin & kidney,  
broad beans,  
dauphinoise potatoes,  
grain mustard cream

or

**FREE RANGE CHICKEN**  
Pan roast breast,  
honey thigh,  
roast chicken butter,  
rainbow carrots,  
creamed potato

or

**PORK**  
Confit pork neck fillet,  
Parisienne potatoes,  
onion jam, salsa verde,  
parsnip puree

or

**9oz/255g DRY AGE SIRLOIN**  
Grilled over open flame,  
peppered cream,  
baby Caesar salad

**LEMON TART**  
Meringue, lemon curd,  
raspberry, cassis sorbet

&

**CHOCOLATE FRAMBOISE**  
Genoise sponge, chocolate mousse,  
Glenisk clotted cream

&

**WHITE CHOCOLATE &  
RASPBERRY CHEESECAKE**  
Butter graham cracker base

&

**ICED PRALINE PARFAIT**  
Gingerbread biscuit,  
cherry gel, crushed caramel

SAMPLE MENU SUBJECT TO CHANGE

Discretionary 12.5% Service Charge on parties of 6 or more.

# PRIVATE LUNCHES

FIRE's terrace and private rooms make for the ideal venue to host your next private leisurely lunch for groups from 10- 80 guests. Exclusively book one of our private dining spaces and enjoy award-winning food and service at Dublin's most prestigious address.

Available Saturday and Sunday from 1 pm.

## PRIVATE LUNCHES:

- \* Suitable for 10-80 guests dining.
- \* Dedicated Service Team.
- \* Dedicated Event Manager.
- \* Three Course Menu.





# PRIVATE LUNCHES

## THREE COURSE MENU

€69.00 pp

### STARTERS

#### WOOD-FIRE TIGER PRAWNS

Chorizo & crayfish stuffed,  
garlic butter roast

#### QUIONA SALAD (V)

Orange & lime dressing  
baby leaves, coriander, corn,  
black bean, avocado, chilli

#### WATERCRESS & WILD GARLIC SOUP (V)

Watercress, leek, Wexford potatoes,  
wild garlic pesto, cress

#### POTTED CRAB & CRAY FISH

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

#### IRISH LAMB SKEWERS

Spiced chargrilled lamb fillet,  
miso and mirin mayo.

#### ARDSALLAGH GOATS CHEESE (V)

Goats cheese mousse, pickled beets,  
candied pecans, black olive powder

### MAIN COURSES

#### SIRLOIN, PRIME CENTRE CUT 90Z/227G

Pepper cream, Pont Neuf chips Or  
Micro cress & baby leaf salad

#### FREE RANGE CHICKEN

Pan roast breast, wood fired  
honey thigh, chorizo cream,  
champ, crumbled goats' cheese

#### RIB-EYE, PRIME CENTRE CUT 120Z/284G (€ 15 SUPPLEMENT)

35 day dry aged with pepper  
cream, Pont Neuf chips Or Micro  
cress & baby leaf salad

#### LAMB

Lamb rack wood fired to pink,  
thyme roast potatoes, honey  
glazed roots, chimichurri.

#### SCALLOPS

Seared scallops, fennel & apple  
fried pink fir potatoes, dressed  
razor clam, chowder sauce.

#### CAULIFLOWER STEAK (V)

Wilted spinach, bell pepper confit,  
coriander and red chilli pesto.

### DESSERTS

#### GUNPOWDER MESS

Lime mascarpone mousse,  
juniper meringue, gunpowder  
gin & tonic lemon jelly, red  
berrygel.

#### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Butter graham cracker base.

#### CHOCOLATE FRAMBROISE

Chocolate mousse & sponge layer  
baby macaroon, Glenisk clotted cream

#### ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel,  
crushed caramel

#### LEMON TART

Meringue, lemon curd, raspberry,  
cassis sorbet

#### IRISH CHEESEBOARD SELECTION (€5.00 SUPPLEMENT)

With Plum and apple chutney, cranberry & hazelnut crackers

### SAMPLE MENU SUBJECT TO CHANGE

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter.  
An optional 12.5% service charge is applied to parties of 6 or more, all of which is shared fairly amongst the Fire team.



## FIRE FAMILY

FIRE Restaurant Director, Brian Bean, has worked in the industry since he was 16. His love of hospitality has taken him from hotels to restaurants to his own business adventures. Brian has worked in FIRE since 2020. He is passionate about customers and ensuring they receive the best experience possible and leave with memories that will ensure they come back.

## THE FIRE TEAM

A warm welcome, excellent food & passionate service

Brian and his team believe in working in an environment where people are happy and motivated. We like to instill our core values into our team here at FIRE Steakhouse & Bar. Be Genuine, everything we do is from the heart, the food, the drinks and our guest interaction.

Whether you are planning a champagne reception, a three-course lunch or an elaborate wine dinner, our professional and experienced team will be delighted to create a truly unique experience for you and your guests.

It is our pleasure to make your dining experience a happy and memorable one. Our friendly team of waiting staff, bartenders and receptionists are on hand and are dedicated to delivering the very best casual dining experience to each and every guest that dines with us.



## FIRE CULINARY DIRECTOR

FIRE and SOLE's multi award winning Culinary Director Richie Wilson truly followed his calling having always known he wanted to be a chef. His dedication to his craft, having worked in the food industry for 26 years is evident in the menus he creates; and in his ideas about what defines modern Irish food. For Richie, he believes that food should always be a journey. The destination is always the same, but every route taken is different. It is important for him and his team to see exactly where our produce is coming from and to get a sense of the care, passion and pride that is put into providing us with the freshest possible ingredients - be it from the land, farm or the sea.

## FIRE HEAD CHEF

FIRE's Head Chef Ciarán Furlong found the way to express his artistic and natural flair for food from an early age and has worked in the industry for over 30 years following his graduation from Cathal Brugha Street. After honing his skills under some of Ireland's best chefs he began working at FIRE steakhouse when it opened its doors in 2005. His knowledge is irreplaceable and is shared with a team who are immensely passionate about the food they produce.



Richie, Ciarán and their team are passionate about delivering the best possible culinary experience to each guest that walks through our doors.



For more information on  
our private dining options  
please contact **Imelda Scally**,  
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