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 Sommelier
- 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
- Personalised celebration cake
- Live music*

*Only available in our fully private dining rooms

FIRE
STEAKHOUSE & BAR

TRINITY SUITE
PRIVATE DINING ROOM

ST.STEPHEN'S
PRIVATE DINING ROOM

THE TERRACE
AT FIRE

THE TERRACE SUITES

The Terrace Suites are located on the first floor of FIRE Steakhouse& Bar. The suites include two private dining rooms, a private bar, all-weather terrace, an in-house microphone & late bar licence. Whether you are planning an intimate business dinner, corporate event, birthday party or milestone celebration, we have an array of dining options to suit your needs.

* Suitable for up to 84 guests dining.
* A heated, weather-proof terrace for all seasons.
* Dedicated Service Team.
* Wine pairings selected by our in-house Sommelier.
* Menus starting from €90 per person.

THE STEPHEN'S & TRINITY SUITES

The Stephen's Suite & Trinity Suite are located within FIRE's Terrace Suite.

These rooms are ideal for gatherings of up to 14 guests. Exuding in luxury with floor-to-ceiling windows offering natural daylight and with views of the Lord Mayor's Garden. These exclusive spaces are perfect for a business meal, special occasion or to simply celebrate in style.

* Suitable for up to 14 guests dining.

* Dedicated Service Team.

* Wine pairings selected by our in-house Sommelier.

* Menus starting from €90 per person.

THE TERRACE AT FIRE

FIRE is home to Dublin's best all-weather terrace, available to book exclusively for your next event. This space is located off the main restaurant with a private bar, providing an exclusive ambiance paired with incredible views overlooking Dawson Street for up to 56 guests.

* Suitable for up to 56 guests dining.
* A heated, weather-proof terrace for all seasons.
* Dedicated Service Team.
* Incredible views overlooking The Lord Mayor's Garden and Dawson Street.
* Menus starting from €90 per person.

FIRE

FIRE DINING EXPERIENCES

THE FIRE EXPERIENCE €90pp

WOOD-FIRED TIGER PRAWNS
Pork chorizo & crayfish stuffed, garlic butter roast

or

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

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LEMON & THYME SORBET
Candied lime zest

RIB-EYE 10OZ / 283G
Peppered cream,
pont neuf chips
or micro cress
& baby leaf salad

or

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

or

SCALLOPS
Seared scallops,
smoked black pudding,
samphire, squid ink tuile,
cauliflower pureé, champ

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
Butter graham cracker base

or

LEMON TART
Merinque, lemon curd, raspberry, cassis sorbet

THE BEEF EXPERIENCE €95pp

Malbec wine pairing additional €40pp

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
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

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
Butter graham cracker base
Terrazas de los Andes, Mendoza, Argentina 2020

SAMPLE MENUS 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 team

FIRE DINING EXPERIENCES

SHARING MENU €100pp

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

WOOD-FIRED TIGER PRAWNS
Pork chorizo & crayfish stuffed, garlic butter roast

&

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

&

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, squid ink tuile, cauliflower pureé, champ

or

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

or

CHICKEN
pan roast breast, spring onion mash, stem broccoli, pork chorizo, goats cheese & spinach, chorizo cream

or

PORK SCHNITZEL
Bone in pork lion, crisp bread crumbed, cashel blue cheese & rocket crème fraiche, summer salad

or

9OZ / 255G DRY AGE SIRLOIN
Grilled over open flame, peppered cream, baby Caesar salad

LEMON TART
Meringue lemon curd, raspberry, cassis sorbet

&

CHOCOLATE & ORANGE BAR
Chocolate mousse, dark chocolate glaze, praline tuille, Jaffa Cake ice cream

&

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
Butter graham cracker base

&

ICED PRALINE PARFAIT
Gingerbread biscuit, cherry gel, crushed caramel

SAMPLE MENUS 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, avacado, 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

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

RIB-EYE, PRIME CENTRE CUT 12OZ/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
STEAKHOUSE & BAR

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 **Ashleen Minaguchi, Head of Sales.**

T: +353 (0) 1 676 7200

E: ashleen@ehl.ie

FIRE Steakhouse & Bar The Mansion House, Dawson St,
Dublin 2,
D02 XK40