

## Set Dinner Menu

€49.50

### Starters

#### Spiced Sweet Potato Soup (V)

*Roast in a light Spice of Cummin and Cayenne before blending to a smooth puree,  
Garnished with Cardamon and Herb Creme Fraiche*

#### Moroccan Spiced Slaney Valley Irish Lamb Skewers

*Tender fillet of chargrilled marinated Slaney Valley Irish Lamb with a lime and coriander dip*

#### Organic Clare Island Smoked Salmon

*Served with Fire roasted capers, dill aioli and Fires homemade brown bread*

#### Silver Hill Confit of Duck Salad

*Silver Hill Irish confit of duck leg and crispy skin, with pomegranate seeds, mango slices, raspberry dressing and mesculun leaves*

#### Ardsallagh Irish Goat's Cheese (V)

*Wood fired Ardsallagh Irish goat's cheese with pecan and pistachio nuts, chestnut honey drizzle and beetroot compote*

### Main Courses

#### 100z Irish Hereford Prime Aged Rib Eye Steak (Supplement €5)

*Chargrilled Irish Hereford Prime Rib Eye, delicately marbled, with an eye of fat for a full bodied flavour with chunky chips and tobacco onion,  
Mixed leaf salad and a pepper and brandy cream sauce*

#### 8oz Irish Hereford Prime Aged Sirloin Steak

*Chargrilled Irish Hereford Prime sirloin steak served with chunky chips, tobacco onion, served with a mixed leaf salad  
and a pepper cream sauce*

#### Aged Irish Lamb Rump

*Aged Irish lamb rump cooked medium, served with carrot crush, creamy mashed potato, asparagus tips and a rich meat jus*

#### Irish Chicken Supreme

*Roast Chicken Supreme on a Bed of Spring Onion Mash and Purple Sprouting Broccoli  
Served with a Chorizo, Ardsallagh Goats Cheese and Spinach Tartlet with a drizzle of Chorizo Cream sauce*

#### Sea Bass Fillet with Lemon Shallot Butter Sauce

*Seared fillet of Sea bass, braised fennel and orange, sugar snap peas and herb poached potato,  
Finished with lemon and shallot butter*

#### Ricotta and Spinach Ravioli (V)

*Handmade ravioli pasta filled with ricotta cheese and spinach tossed with a blend of  
sweet peppers, roast cherry tomatoes and white wine and rocket cream sauce*

### Desserts

#### Iced Praline Parfait

*On a gingerbread biscuit, cherry gel, crushed caramel and chocolate sauce*

#### Handmade Artisan Wexford Farm Ice Cream

*A selection of handmade ice cream in a selection of wonderful flavours from Co. Wexford*

#### Zesty Lemon Tart (GF)

*A coconut baked base topped with zesty lemon cream, caramelised, and served with Glenisk clotted cream and raspberry sorbet*

#### White Chocolate and Raspberry Cheesecake

*A light cheesecake with white chocolate and raspberries on a buttered Graham Cracker base*

#### Irish Cheese Board (supplement €5.00)

*A selection of the finest Irish Cheese, with fig jam, plum compote and assorted crackers*

### Tea or Coffee

*Cappuccino, Caffè Latte and Herbal Teas are available (€1.50 supplement)*

### Sides €4.50

**Cauliflower Gratin**  
**Pont Neuf Chips**  
**Skinny Fries**

**Portobello Mushroom Tower**  
**'Champ' Mashed Potato**  
**Fire's Sinful Mash**

**Sicilian Tomato and Onion Salad**  
**Spiced Beans**  
**Peas and Pancetta**

*Discretionary 10% Service Charge on parties of 6 or more*