

2 Courses €29.95

3 Courses €34.95

Starters

Spiced Sweet Potato Soup

*Roast in a light spice of Cumin and Cayenne before blending to a smooth puree,
Garnished with Cardamon and Herb Crème Fraiche*

Black Mission Figs with Cashel Blue Cheese

*Stuffed with Cashel Blue cheese and encased in Parma Ham before roasting
Finished with micro leaves dressed in honey mustard and Hellenic Olive Oil*

Classic Prawn Cocktail

*Smothered in Fire Marie Rose Sauce
On a bed of Baby Gem and a Lemon Wedge*

Warm Wild Mushroom Salad

*Herb Sauteed Mushroom and Rocket Leaves on Toasted Brioche and Truffle Duxell
With Parmesan Shaving and Sorrel Cress*

Char Grilled Irish Chicken Caesar Salad

*Char grilled Irish chicken fillet with crisp cos leaves giant croutons with oven roasted pine nuts,
Parmesan and Fire's house Caesar dressing*

Hereford Beef Carpaccio

*Wafer Sliced Hereford Prime Fillet
Crisp Shallots, Parmesan shavings and Truffle Oil*

Mains

8oz Irish Hereford Prime Sirloin Steak

*Centre cut of Sirloin, with a tasty bite and juicy strip of fat.
With all the Accompaniments of our Sunday Roast*

Roast Tenderloin of Pork

*Fillet of Pork with a Pesto Stuffing, Rolled in Streaky Bacon with 'Champ' Mashed Potato and Green Beans.
Served with Red Wine Jus*

Baked Irish Hake Fillet

Baked in Crème Fraiche with Boulangare Potatoes, leek Ragout, Palourde, clams, and asparagus spears.

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*

Crisp Fried Risotto (V)

*Roast Red Pepper, Fine Herb and Smoked Gubeen Risotto. Coated in Panko Crumb and Crisp Fried
Accompanied by Bell Pepper and Shallot Confit, Spiced Arrabiata Sauce, Dressed Watercress and Micro Basil*

Fire Roast of the day

Spatchcock Chicken, Honey and Prickly Ash Glazed

We take time to remove all bones that make it tricky to carve a chicken. Then we slowly cook the bird to keep the meat moist and finally finish it in our Wood Fired Oven with a Honey and Prickly Ash Glaze

Irish Hereford Prime Roast Rib of Beef

Our Hereford Beef takes time to mature and we take our time cooking it.

Basting it in its own juices at a low temperature to allow its natural flavours develop.

We allow it to rest so it retains all its moisture before we finish the joint at high temperature to caramelise the perfect roast.

Accompanied by:

Dripping Roast Potatoes

Steamed to a floury centre before roasting in all the flavours from our beef for a crisp outer coating

Sinful Creamy Mashed Potatoes, Seasonal Vegetable Pot & Fresh Herb Stuffing Loaf

Roast Gravy

Just as Mammy used to make, taking all the flavours from the roasting pan ready to smother your Roast

Cooking times

Well Done

40 min wait time after ordering

Medium

20 minutes wait time after ordering

Medium Well

30 minute wait time after ordering

**Cauliflower Gratin
Pont Neuf Chips
Skinny Fries**

Sides

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

4.50

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

Desserts

Bar of white chocolate & raspberry cheesecake

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

Red Berry Coulis and Raspberry Sugar

Chocolate Framboise

Chocolate Genoise sponge soaked in raspberry syrup, fresh raspberry infused decadent chocolate mousse and topped with a rich chocolate glaze and baby macaroon, Glenisk Irish clotted cream

Cranberry & Orange meringue pie

Accompanied by cranberry compote and chocolate roll

Iced Praline Parfait

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

Zesty Lemon Tart (GF)

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

Tea or Coffee

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