

Starters

Soups

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*

€7.⁹⁵

Fire French Onion Soup

A rich three onion broth with garlic croutons and a Gruyère crust.

€8.⁹⁵

Seafood

Fire's Duo Fish Cake

*Naturally smoked haddock & fresh cod fish cakes served with either;
herb aioli or chilli and coriander jam, and pea shoots.*

€9.⁹⁵

Organic Irish Smoked Salmon

€11.⁹⁵

Served with Fire roasted crispy capers, dill aioli, lemon wedge & Fire's homemade brown bread.

Fire Signature Dishes

Classic Prawn Cocktail

Smothered in a Fire Marie Rose sauce on a bed of Baby Gem & a lemon wedge.

€13.⁵⁰

Wood-Fired Jumbo Tiger Prawns

€12.⁹⁵

Sautéed chorizo & crayfish stuffing cooked in garlic butter and olive oil served with Fire's homemade brown soda bread.

Meat

Antipasti of Cured Meats and Irish Cheese

*A selection of cured meats and Toonbridge Irish Buffalo Mozzarella served with freshly baked
paprika and herb breadsticks, with green pesto, olives and tapenade.*

€12.⁹⁵

Hereford Beef Carpaccio

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

€13.⁹⁵

Salads & Vegetarian

Toonbridge Irish Buffalo Mozzarella Salad

€10.⁹⁵

Slow Roast Plum Tomatoes with Toonbridge Irish buffalo mozzarella served with rocket leaves and a basil pesto.

Ardsallagh Irish Goat's Cheese (V)

*Wood-fired Ardsallagh Irish goat's cheese focaccia with pecan and pistachio nuts served with a beetroot compote.
and a honey drizzle.*

€9.⁹⁵

Warm Wild Mushroom Salad

*Herb Sautéed Mushroom and Rocket Leaves on Toasted Brioche and Truffle Duxelle
With Parmesan Shavings and Sorrel Cress*

€11.⁹⁵

Char-grilled Irish Chicken Caesar Salad

€10.⁹⁵

Char-grilled sliced Irish chicken fillet with crisp baby gem leaves, giant croutons, oven roasted pine nuts, parmesan shavings.

Silver Hill Confit Duck Salad

€11.⁹⁵

Silver Hill Irish confit duck and crispy skin, with pomegranate seeds, mango slices, raspberry dressing, and mesclun leaves.

Wood-fired Spinach and Artichoke Gratin

Creamed spinach and artichoke with garlic and nutmeg, topped with aged Wexford cheddar served with garlic crisp toast.

€9.⁹⁵

Main Courses

Seafood Dishes

Herb Crusted Cod Fillet

Fresh herb crusted cod fillet, with nutmeg and garlic wilted spinach,
Buttery mash, Tomato, Chorizo and Cannellini beans stew

€25.⁹⁵

Baked Irish Hake Fillet

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

€25.⁹⁵

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

€26.⁹⁵

Fire Signature Dish

Wood-fired Jumbo Prawns

Sautéed chorizo and crayfish stuffing cooked in homemade garlic butter and olive oil served with
mixed leaf salad and Fire's homemade brown soda bread.

€26.⁵⁰

Meat Dishes

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.

€25.⁹⁵

Slaney Valley Irish Lamb Rack

Tender Irish Spring lamb rack (**served pink**) with a fine herb crust, dauphinoise potato,
buttered baby root vegetables, asparagus and lamb jus.

€31.⁹⁵

Roast Tenderloin of Pork

Fillet of Pork with a pesto stuffing, rolled in streaky bacon with a red wine jus, served with 'champ' mashed
potato and green beans.

€26.⁹⁵

Vegetarian Pasta Dishes

Gnocchi (V)

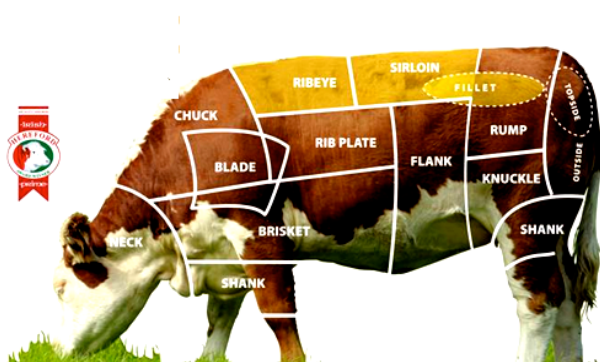
Poached potato gnocchi with Cashel blue cream
Sautéed Brussels sprouts, toasted walnuts with dressed rocket and sorrel cress

€18.⁹⁵

Crisp Fried Risotto (V)

€18.⁹⁵

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 Steaks

Try

Portobello Mushroom T

Pont Neuf Chip

'Champ' Mashed Potato

Caiflower Gratin

Introduction

All of our steaks are centre cut Irish Hereford Prime, certified Irish.

Each steak has been aged for 28 days and then marinated in olive oil, garlic and herb seasoning, Char-grilled to your liking.

Steaks

8oz Irish Hereford Prime Sirloin Steak

Centre cut of Sirloin, with a tasty bite and juicy strip of fat.

€27.⁹⁵

6oz Irish Hereford Prime Fillet Steak

Prime centre cut, lean and tender with a delicate flavour.

€29.⁹⁵

100z Irish Hereford Prime Rib-eye Steak

Delicately marbled with an eye of fat for a full bodied flavour. We recommend medium for maximum flavour.

€29.⁹⁵

100z Irish Hereford Prime Fillet Steak

Prime centre cut, lean and tender with a delicate flavour.

€39.⁹⁵

Steak and Eggs

**Add our soft poached hen eggs with watercress salad and grain mustard cream with any of our Steaks.
(€5 supplement)**

Surf and Turf

**Add our Wood-fired Jumbo Tiger Prawns as a Surf & Turf option with any of our Steaks.
(€7.50 Supplement)**

Served Your Way

All Steaks are served with Pont Neuf chips, tobacco onions and your choice of salad and sauce.

Side Salad

Micro Cress and Mesclun Salad
Rocket and Parmesan Salad

Accompanying Sauce

Veal jus
Pepper and Brandy cream sauce
Béarnaise
Horseradish and Rocket Crème Fraiche

Temperature

Blue: Simply flashed on the grill

Medium Rare: Seared outside with 50% red centre

Medium: Pink in the centre

Rare: Seared, dark red centre

Medium Well: Slight hint of pink

Well Done: Cooked well through
(Please allow 30 minutes)+