**THREE COURSES €65**

# **STARTERS**

**WATERCRESS & WILD GARLIC SOUP (V)** Watercress, leek, Wexford potatoes, wild garlic pesto, cress

**WOOD-FIRED TIGER PRAWNS**

Chorizo & crayfish stuffed,

garlic butter roast

**POTTED CRAB & CRAY FISH**

Irish brown crab, smoked Gubbeen butter, crayfish,

Fennel & citrus salad, sourdough croutes **SPICED IRISH LAMB SKEWERS**

Chargrilled lamb fillet, miso and mirin mayo

**QUINOA SALAD, ORANGE & LIME DRESSING (VG)**

Baby leaves, coriander, corn, black bean, avocado, chili

**ARDSALLAGH GOATS CHEESE (V**)

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

# **MAIN COURSES**

**SIRLOIN, PRIME CENTRE CUT**

**35 DAY AGED 90Z/255G**

Peppered cream, Pont Neuf chips or

micro cress & baby leaf salad

**RIB-EYE, 35 DAY DRY AGED 12OZ/340G, (€10 Supplement)**

Peppered cream, Pont Neuf chips or

micro cress & baby leaf salad

**LAMB**

Lamb rack wood fired to pink,

thyme roast potatoes,

Honey glazed roots, chimichurri

**FREE RANGE CHICKEN**

Pan roast breast, honey thigh, chorizo cream,

Champ, crumbled goats’ cheese

**SCALLOPS**

Seared scallops,

fennel & apple fried Pink Fir potatoes,

dressed razor clam, chowder sauce

**CAULIFLOWER STEAK**

Wilted spinach, bell pepper confit,

coriander

 and red chili pesto

**DESSERTS**

**GUNPOWDER MESS**

Lime Mascarpone mousse, juniper meringue, Gunpowder Gin & Tonic lemon jelly, red berry gel

**ICED PRALINE PARFAIT**

Gingerbread biscuit, cherry gel, crushed caramel

**LEMON TART**

Meringue, lemon curd, raspberry, cassis sorbet

**WHITE CHOCOLATE & RASPBERRY CHEESECAKE**

Butter graham cracker base

 **IRISH CHEESEBOARD SELECTION**

 Plum and apple chutney, cranberry & hazelnut crackers

**SIDES €5.50**

**CAULIFLOWER GRATIN**

Cheese cream, cheddar crumble.

Wood fire gratinated

**POACHED EGGS**

Soft poached hen eggs, watercress, pancetta, grain mustard cream

**SUGAR SNAP PEAS**

Crushed hazelnut

**CHESTNUT MUSHROOM BOURGUIGNON**

Pearl onions, smoked bacon lardons

**CREAMED POTATO**

Wexford potatoes, Irish butter and cream

**CREAMED BABY SPINACH**

Baby leaf spinach, nutmeg & garlic cream

**~TEA AND COFFEE~**

**Served with Petit Fours**

= Signature Dish

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.