


STARTERS

FISH & SHELLFISH

OYSTERS, ½ DOZ €17.50
David Keane's Connemara rock oysters, mignonette, lemon, tabasco

POTTED CRAB & CRAY FISH €16.50
Irish brown crab, smoked Gubbeen butter, crayfish,
Fennel & citrus salad, sourdough croutes

 WOOD-FIRED TIGER PRAWNS €17.00
Chorizo & crayfish stuffed, garlic butter roast.

CURED SALMON €14.50
Dingle gin cured salmon, yuzu dressing, chive crème fraîche.
Pickled cucumber, air dried fennel, nasturtium leaves

SOUPS & SALADS

 FIRE FRENCH ONION SOUP €15.00
Garlic croutons, grilled Gruyère cheese

BEEF TOMATO & CHILLI SOUP (V) €10.50
Fine herb crème fraîche, garlic croutons.


QUINOA SALAD (VG) €14.00
Baby leaves, coriander, corn, black bean, avocado & chili.
Orange & lime dressing

ARDSALLAGH GOATS CHEESE (V) €14.50
Goats cheese mousse, pickled beets, candied pecans, black olive powder.

CHICKEN CAESAR SALAD €14.50
Chargrilled Cajun chicken breast. Babygem leaves, giant
croutons. Roast pine nuts, parmesan

MEAT

ROAST BONE MARROW €16.00
Sourdough toast, citrus segments, radish

 SPICED IRISH LAMB SKEWERS €17.00
Chargrilled lamb fillet, miso and mirin mayo

WAGYU TATAKI €17.00
Lightly seared Wagyu fillet, spring onion, pickled Daikon & sesame salad,
Wasabi mayo, citrus soy gel

 = Signature Dish

All our beef is 100% Irish and fully traceable to source. An optional 12.5% service charge is applied to parties of 6 or more, all of which is shared fairly amongst the FIRE team.

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MAIN COURSES

SEAFOOD

BOUILLBAISE €35.00
Irish salmon, langoustine, monkfish & red mullet, anise & cardamon creamed broth.
Baby fennel, saffron potatoes.

MONKFISH €36.00
Seared Monkfish fillets, scallion mash,
Buttered samphire & clams, chorizo cream.

SCALLOPS €34.00
Seared scallops, smoked black pudding, samphire.
Transparent potato, cauliflower puree.

 **WOOD-FIRED TIGER PRAWNS** €37.50
Chorizo & crayfish stuffed, garlic butter roast, baby leaf salad or fries

MEAT

LAMB €39.00
Salt aged lamb cutlets, loin & kidney, broad beans,
Dauphinoise potatoes, grain mustard cream.

FREE RANGE CHICKEN €32.00
Pan roast breast, honey thigh, roast chicken butter.
Rainbow carrots, creamed potato.

PORK €32.00
Confit pork neck fillet, Parisienne potatoes, onion jam.
Salsa Verde, parsnip puree.

VEGETARIAN DISHES

CAULIFLOWER STEAK €25.50
Wilted spinach, bell pepper confit
Coriander and red chili pesto

SPINACH & RICOTTA TORTELLINI €25.50
Heirloom cherry tomato confit,
Italian cheese cream, rocket, crisp fried sage

SIDE ORDERS

€6

**CHESTNUT MUSHROOM
BOURGUIGNON**
pearl onions
smoked bacon
lardons

CAULIFLOWER GRATIN
Italian cheese crumble.
Wood fire gratin.

CREAMED BABY SPINACH
Baby leaf spinach, nutmeg &
garlic cream.

POACHED EGGS
Soft poached hen eggs,
watercress, pancetta, grain
mustard cream.

CREAMED POTATOES
Wexford potatoes, Irish butter
and cream.

FRIES
Sweet potato, skinny, *or*
Pont Neuf

FINE BEANS
Sautéed with shallots

SIDE SALAD
Baby leaf, micro cress
Sun blush tomato, balsamic
or
Baby Caesar salad



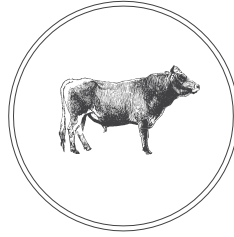
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AWARD-WINNING IRISH BEEF



At FIRE we pride ourselves in sourcing only the best grass-fed Irish beef. We seek out the most succulent, tender steaks available on the global market. That is why we use Irish Hereford Prime and Hannan Meats to ensure every cut of beef is of the highest quality, low in saturated fat, high in vitamins and minerals, and always tender.

IRISH HEREFORD PRIME AGED & MARINATED WITH GARLIC, THYME

These steaks are packed full of juicy flavour, aged for 21 days under vacuum before been given a final touch with FIRE's now signature marinade of Irish Atlantic Sea Salt, fresh garlic and aromatic thyme.

HANNAN'S DRY AGED IRISH BEEF

Aged in Himalayan salt chambers over a period of 28–45 days, concentrating the flavour of the meat, sealing in the natural juices, and producing a totally unique, sweet, flavoursome and multi-award winning beef.

SELECTED MEAT CUTS AT FIRE



T-Bone steak

Sometimes described as the best of both worlds, this huge T-bone is really two steaks in one, flavour filled sirloin on one side of the bone, tender fillet on the other



Ribeye

The ribeye can have more marbling and texture than a lot of other cuts. This means it is bursting with flavour and highly juicy making it a classic steak



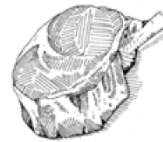
Sirloin

Cut from the striploin part of the sirloin, it has a visible fatty edge which should not be removed as it gives the cut amazing flavoursome juiciness.



Fillet steak

Low in fat and extremely tender, fillet steaks are melt in the mouth



Côte De Boeuf

A classic cut, essentially a double cut ribeye steak on the bone. The result is a succulent and tender steak, rich in sweet flavours released from the large rib bone.


AWARD-WINNING IRISH BEEF

IRISH HEREFORD PRIME AGED UNDER VACUUM & MARINATED WITH GARLIC, THYME

6oz / 170g	Fillet, prime centre cut	€39.00
8oz / 227g	Sirloin, prime centre cut	€34.00
10oz / 284g	Rib-eye	€38.00
Sauce choice	Peppered cream, béarnaise, roast gravy <i>or</i> Gubbeen butter	
Fries choice	Sweet potato, skinny <i>or</i> Pont Neuf chips	
	<i>or</i>	
Salad choice	Micro cress & baby leaf <i>or</i> baby Caesar	

SURF & TURF	Chorizo & crayfish stuffed tiger prawn, garlic butter roast	€7.50
BONE MARROW	Fire oven roast bone marrow canoe	€6.50


HANNAN MEAT'S DRY AGED IRISH BEEF

	8oz / 227g	Fillet, prime centre cut	€49.00
	9oz / 255g	Sirloin, prime centre cut	€40.00
	12oz / 340g	Rib-eye	€52.00
	16oz / 450g	T-Bone	€65.00

Sauce choice – Peppered cream, béarnaise, roast gravy *or* Gubbeen butter
Fries choice – Sweet potato, skinny *or* Pont Neuf chips
or
Salad choice – Micro cress & baby leaf *or* baby Caesar

SURF & TURF	Chorizo & crayfish stuffed tiger prawn, garlic butter roast	€7.50
BONE MARROW	Fire oven roast bone marrow canoe	€6.50

SHARING BOARDS FOR 2

	Porterhouse 35oz/1kg, Dry Aged, also known as a New York Strip. Two distinctively different cuts in one: fillet & sirloin on the bone Surely the King of Steaks, exclusive to FIRE.	€125.00
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Côte De Boeuf 35oz/1 kg Dry Aged Bone in Rib	€105.00
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Accompanied by, Peppercorn brandy cream, Dijon & béarnaise
Micro cress & baby leaf, Caesar salad *or* Greek salad
Ballymakenny potatoes, skinny *or* Pont Neuf chips

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DESSERT MENU

€11.50

APPLE TARTLET

Caramelized apple, puff pastry, butterscotch, salt butter caramel ice cream

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

BREAD & BUTTER PUDDING

Baked Brioche loaf, chocolate chips & vanilla custard,
Nutella ice cream, DWD Whiskey anglaise

COUNTY WEXFORD ICE CREAMS AND SORBETS

A selection of flavors, brandy snap basket, raspberry coulis

IRISH CHEESEBOARD SELECTION - €12.50

with Plum and apple chutney, cranberry & hazelnut crackers

Cashel Blue: Natural-rind blue cow's milk. Flavours are wonderful contrast between the slowly dissolving, creamy paste and well-rounded blue

Wicklow Bán Brie: Full fat cow's milk cheese. Flavours are full, creamy with a mild rich finish

Gubbeen: Surface ripened, semi soft, cow's milk cheese. Flavours are creamy with mushroom and nutty aftertaste

Durrus: Rind washed, semi soft, cow's milk cheese. Flavours are mild and mellow and a little earthy



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