**TWO COURSES € 39.00 THREE COURSES € 45 .00**

**BLACK MISSION FIGS**

Cashel blue cheese & Parma Ham fire roast, micro leaves, apricot puree

**ROAST BONE MARROW**

Sourdough toast, citrus segments, radish

**SPICED LENTIL**

**& BUTTERNUT SQUASH SOUP (V)**

Natural yoghurt & coriander

**STARTER**

**OYSTERS**

4 David Keane’s Connemara rock oysters,

mignonette, lemon, tabasco

**ARDSALLAGH GOATS CHEESE (V)**

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

**CHICKEN CAESAR SALAD**

Chargrilled Cajun chicken breast, baby gem leaves, giant croutons, roast pine nuts, parmesan.

**MAIN COURSES**

**SIRLOIN, PRIME CENTRE CUT 80Z/227G**

Peppered cream, Pont Neuf chips *or*

micro cress & baby leaf salad

**RIB-EYE, PRIME CENTRE CUT 10OZ/284G (€15 SUPPLEMENT)**

Peppered cream, Pont Neuf chips *or*

micro cress & baby leaf salad

**SEA BREAM**

Pan seared fillets, charred asparagus, sugar snap.

Potato gnocchi, saffron cream **FREE RANGE CHICKEN**

Pan roast breast, honey thigh, roast chicken butter,

rainbow carrots, creamed potato

**WOOD-FIRED TIGER PRAWNS**

**(€10 SUPPLEMENT**)

Chorizo & crayfish stuffed, garlic butter roast, baby leaf salad.

**SPINACH & RICOTTA TORTELLINI**

Heirloom cherry tomato confit,

Italian cheese cream, rocket, crisp fried sage

**BRANDY & GUINNESS CHRISTMAS PUDDING**

Glenisk clotted cream, DWD Whiskey crème anglaise

**ICED PRALINE PARFAIT**

Gingerbread biscuit, cherry gel, crushed caramel

# **DESSERTS**

**CHOCOLATE FRAMBROISE**

Chocolate mousse & sponge layer

& Glenisk clotted cream

**LEMON TART**

Meringue, lemon curd, raspberry,

cassis sorbet

**IRISH CHEESEBOARD SELECTION (€5.00 SUPPLEMENT)**

With Irish black apple butter, cranberry & hazelnut crackers

**CAULIFLOWER GRATIN**

Cheese cream, cheddar crumble.

Wood fire gratinated

**POACHED EGGS**

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

**SIDES €6**

**SUGAR SNAP PEAS**

Crushed hazelnut

**FRIES**

Sweet potato, skinny, or Pont Neuf

**CREAMED POTATO**

Wexford potatoes, Irish butter and cream

**CREAMED BABY SPINACH**

Baby leaf spinach, nutmeg & garlic cream

**~TEA - COFFEE~**

**Served with Petit Fours**

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.