

Starters

Antipasti of Cured Meats & Cheeses	€ 11.95
A selection of meats & cheeses served with freshly baked breadsticks & tapenade	
Moroccan Spiced Lamb Skewers	€ 11.95
Tender fillet of char grilled marinated lamb, with lime & coriander dip	
Wood Fired Goats Cheese (V)	€ 9.95
Wood fired Ardsallagh goats cheese bruschetta with pistachio nut crust & chestnut honey drizzle	
Fire Sweetcorn and Fresh Tomato Soup (V)	€ 7.95
Cream of sweetcorn veloute with fresh plum tomatoes and chives	
Oven Roasted Artichoke and Fresh Spinach Gratin (V)	€ 11.95
Wood fired creamed artichoke & spinach gratin with nutmeg and parmesan served with bruschettinis	
Fresh Crab and Crayfish gratin (may contain shell)	€ 12.95
Wood fired gratin of fresh crab & crayfish with cream, nutmeg parmesan & aged red cheddar served with garlic bruschettinis	
Wood Fired Jumbo Tiger Prawns	€ 13.95
Sauteed chorizo & lobster tail stuffing cooked in garlic butter served with homemade brown soda bread	
Fire Duo Fish Cake	€ 9.95
Naturally smoked haddock & fresh cod fish cakes served with a sweet chilli dip and rocket	
Crayfish Cocktail	€ 9.95
Succulent crayfish tails, horseradish spiked marie rose, crispy baby gem hearts and gremolata	

Salads

- as starter €9.95
- as main €17.95

Grilled Chicken Caesar Salad
Grilled sliced chicken fillet with crisp baby gem leaves, giant croutons with oven roasted pine nuts & Fire house caesar dressing
Beetroot & Pear Salad (V)
Julienne of beetroot & pear with crumbled blue cheese tossed in a raspberry vinaigrette with a sprinkling of caramelized pecan nuts & fresh mint
Roast Duck Salad
Roast duck with mixed leaves, fresh raspberry vinaigrette served with toasted onions & crisp crackling
Moorish Crunch Salad
Salad of fine strips of apple, carrot and radish tossed with black grapes and a creamy Fire dressing with a sprinkle of toasted sesame seeds

Meat, Fish & Pasta

Honey and Grain Mustard Corn fed Fillet of Chicken	€ 21.95
Tender char grilled chicken fillet with grain mustard & honey glaze & scallion mash	
Pan fried Lemon Sole	€ 24.95
Pan fried sole served with lemon & caper beurre blanc with scallion mash	
Fire Roasted Fillet of Pork with Mandolino of Parma Ham	€ 25.95
Fillet of pork stuffed with green pesto rolled in parma ham served with potato dauphinoise	
Wood Fired Jumbo Tiger Prawns (signature dish)	€ 28.95
Sautéed spanish chorizo & lobster tail stuffing cooked in homemade garlic butter served with mixed leaf salad & homemade brown soda bread	
Pan Fried Fillet of Monkfish	€ 29.95
Pan Fried monkfish served with a basil and lemon hollandaise sauce with sautéed asparagus tips & Scallion mash	
Char Grilled Yellow Fin Tuna	€ 17.95
Seared tuna served pink with a warm salad of chickpeas, kidney and barlotti beans, fine herbs, lemon zest and Tuscan olive oil	
Ricotta & Spinach Tortellini Pasta	€ 16.95
Handmade tortellini pasta filled with ricotta cheese & spinach, tossed with wild mushroom, baby spinach & spanish chorizo sausage garnished with a chorizo cream reduction	
Ravioli Gorgonzola & Walnut Pasta (V)	€ 15.95
Handmade ravioli pasta filled with gorgonzola cheese & walnut, tossed with wild mushroom, baby spinach & garnished with mushroom broth	
Slaney Valley aged Lamb rump	€ 24.95
10 day aged Wexford lamb rump. Buttered asparagus and baby spinach, Potato dauphinoise, carrot crush and rich jus	

Fire Steaks

All of our steaks are Prime Hereford certified Irish Beef.
We are proud to support the Irish Hereford Society of Farmers.

Hereford Prime Aged 6 oz Fillet Mignon € 28.95

Prime Hereford fillet mignon, marinated and char
grilled to your liking, served with your choice of sauces

Prime Aged 8 oz Sirloin Steak € 25.95

Prime Irish char grilled sirloin steak served
with chunky chips & tabacco onion

Hereford Prime Aged 12 oz Mayor's Cut Sirloin € 31.95

This fine cut is a marinated & char grilled prime
Irish aged steak, char grilled to your liking,
served with your choice of sauces

House Speciality:
Hereford Prime Aged 10oz Irish Fillet € 39.95

This fillet steak is centre cut and exclusive to Fire Restaurant only
Our 10 oz fillet of prime Irish beef is marinated
& char grilled to your liking with your choice of sauces

All of our steaks are aged for 28 days, marinated in Tuscan
olive oil, garlic and seasoning. They are accompanied by
hand cut chips and rock & parmesan salad

Cooking temperatures :

Blue: seared quickly

Rare: seared red in the middle

Medium: pink in the middle

Well done: cooked through
(Please allow 25 minutes)

Served with a choice of :

Smoky tomato salsa

Pepper & Brandy cream sauce

Salsa Verde

Horseradish crème fraiche

Dessert Menu

VANILLA CRÈME BRÛLÉE	€ 8.95
Classisc vanilla crème brûlée with homemade pistachio biscuits	
MILK CHOCOLATE FONDANT	€ 8.95
Warm belgian milk chocolate fondant with rich chocolate sauce and flakes served with orange crème fraîche and kumquat compote	
TRADITIONAL APPLE CHARLOTTE	€ 8.95
Sliced Bramley apples with homemade brioche served with vanilla ice-cream and crème anglaise	
FIRE'S DRUNKEN BERRIES	€ 8.95
Boozed up blueberries & blackberries; hooched up raspberries and swaying strawberries piled in a luscious cassis syrup, with crème fraîche and biscotti crumb	
COCONUT BANANA CHEESECAKE	€ 8.95
A light cheesecake with crushed coconut macaroons through the base, with chocolate sauce and a chocolate dusting	
RHUBARB AND MIXED BERRY LATTICE	€ 8.95
Rhubarb, blackberries and raspberries served warm with a lattice top, with butterscotch sauce and organic ice-cream	
FIRE STYLE BANOFFI	€ 8.95
Banana slices steeped in butterscotch toffee, with a crumbling nutty biscuit layer and a hint of Malibu cream	
TIPPERARY ORGANIC ICE CREAM	€ 7.95
Fresh, organic Irish ice-cream in a selection of wonderful flavours	
FIRE SORBETS	€ 7.95
Choose from Strawberry & Mint, Lemon & Ginger or Passion Fruit	
Dessert Wine	
MUSCAT DE BAUME DE VENISES 2006 1/2 bottle	€ 30.00
A pure delight with distinctive Muscat qualaties and flavours of flowers, fruits and honey, a perfect finish to any meal	
Dessert Cocktails	
€13.00	
EXPRESSO MARTINI	A mouth-watering kickstart to any day or night with a mix of Absolute, Patrón XO Cafe and a shot of espresso
TOBLERONE	Franjelico & Baileys, dash of cream, chocolate ice-cream & honey with nuts
CREAMY GRASSHOPPER	Crème de menthe, crème de cacao, vanilla ice-cream garnished with chocolate flakes and mint leaves
STRAWBERRY SHORTCAKE	Amaretto, vanilla vodka, vanilla ice-cream & fresh strawberries with shortcake biscuit rim
BANOFFI PIE	Crème de Banana, toffee liqueur vanilla ice with digestive biscuit rim
BOUNTYLICIOUS	Havana club, Malibu, cream, chocolate ice-cream, with cream & coconut flake