

## Starters, Soups & Salads

	Starter	Main
<b>Fire French Onion Soup (V)</b> A rich 3 onion broth with gruyere croutons	€ 8.50	
<b>Organic Clare Island Smoked Salmon</b> Served with fire roasted capers, dill aioli & homemade Fire brown bread	€ 9.95	€ 17.95
<b>Aged Hereford Prime Carpaccio of Beef</b> Served with baby rocket salad, toasted pine nuts & drizzled with aged Masi olive oil and parmesan shavings	€ 11.95	€ 20.95
<b>Beetroot &amp; Pear Salad (V)</b> Julienne of beetroot & pear with crumbled blue cheese tossed in a raspberry vinaigrette with a sprinkling of caramelized pecan nuts & fresh mint	€ 9.95	€ 17.95
<b>Roast Duck Salad</b> Roast duck with mixed leaves, fresh raspberry vinaigrette served with toasted onions & crisp crackling	€ 9.95	€ 17.95
<b>Fresh Crab and Crayfish gratin (may contain shell)</b> Wood fired gratin of fresh crab & crayfish with cream, nutmeg parmesan & aged red cheddar served with garlic bruschettinis	€ 12.95	

### House Specialty

#### Wood Fired Jumbo Tiger Prawns

Sauteed chorizo & lobster tail stuffing cooked in garlic butter served with homemade brown soda bread

€ 12.95

€ 26.95

#### Fire Duo Fish Cake

Naturally smoked haddock & fresh cod fish cakes served with sakura cress & herb aioli or chilli and coriander jam

€ 9.95

#### Crayfish Cocktail

Succulent crayfish tails, horseradish spiked marie rose, crispy baby gem hearts and gremolata

€ 9.95

#### Wood Fired Goats Cheese (V)

Wood fired Ardsallagh goats cheese bruschetta with pistachio nut crust & beetroot compote

€ 9.95

#### Grilled Chicken Caesar Salad

Grilled sliced chicken fillet with crisp baby gem leaves, giant croutons with oven roasted pine nuts

€ 9.95

€ 17.95

#### Oven Roasted Artichoke and Fresh Spinach Gratin (V)

Wood fired creamed artichoke & spinach gratin with nutmeg and parmesan served with bruschettinis

€ 11.95

#### Fire Spicy Roasted Tomato Soup (V)

Wood roasted spicy plum tomatoes with basil crème fraiche

€ 7.95

#### Antipasti of Cured Meats & Cheeses

A selection of meats & cheeses served with freshly baked breadsticks & tapenade

€ 11.95

#### Moroccan Spiced Lamb Skewers

Tender fillet of char grilled marinated lamb, with lime & coriander crème fraiche & Fire house caesar dressing

€ 11.95

# Meat, Fish & Sides

<b>Corn Fed Chicken Supreme</b>	€ 22.95
Tender char grilled chicken fillet with cream dauphinoise potatoes, Braised red cabbage with a rich meat jus	
<b>Pan fried Lemon Sole</b>	€ 24.95
Pan fried sole served with lemon beurre blanc and decadent mash	
<b>Fire Roasted Fillet of Pork with Mandolino of Parma Ham</b>	€ 25.95
Fillet of pork stuffed with green pesto rolled in parma ham served with potato dauphinoise	

## House Specialty

<b>Wood Fired Jumbo Tiger Prawns</b>	€ 26.95
Sautéed spanish chorizo & lobster tail stuffing cooked in homemade garlic butter served with mixed leaf salad & homemade brown soda bread	

<b>Hake al a Planché</b> (Cooked on a Planché Grill with seasoned salt, ground blackpepper & Masi olive oil)	€ 26.95
Fillet of hake al a planche served with creamy mash, asparagus tips & vinblanc and veal glaze	
<b>Char Grilled Yellow Fin Tuna &amp; Nicoise</b>	€ 18.95
Seared tuna served pink with salad of green beans, baby leaves, roasted peppers, green beans, quail eggs & black olives	
<b>Slaney Valley Herb Crusted Rack of Lamb</b>	€ 28.95
10 day aged Wexford lamb served pink with potato dauphinoise, carrot crush and rich jus	

## Sides

- Rosemary Roast Potatoes
  - Asparagus al a Planche
  - Fire's Sinful Mash
  - Carrot Crush
  - Roast Garlic & Thyme Portobello Mushrooms
  - Garden Peas Panchetta with Baby Gem
- €3.95 each

10% service on parties of 6 and more  
Fun menu for younger diners  
available on request

# Fire Steaks

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

All of our steaks are aged for 28 days, marinated in Tuscan  
olive oil, garlic and seasoning.

## Sirloin

8oz  
€25.95

## Ribeye

10 oz  
€28.95

## Fillet

6 oz  
€27.95

## Fillet

10 oz  
€39.95

All steaks are served with hand cut chunky chips, tobacco onions, roast thyme & Garlic Portobello mushrooms and sakura cress.

### 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:

Veal jus

Pepper & Brandy cream sauce

Béarnaise

Horseradish and Rocket Crème Fraiche

Why not try Surf & Turf with any of our Prime Cuts  
€5 supplement

Flatbreads pizza & Pasta plus Old favorites  
Please turn Page over

## Wood fired Naples Style Pizza Flatbreads & Pasta

**Flatbread with Balsamic Onions (V)** € 14.95

Wood fired flatbread with caramelized balsamic onion, mozzarella cheese, garlic & Tuscan olive oil

**Fire's House Flatbread** € 15.95

Wood fired flatbread with spicy meatball chorizo on a tomato & chili sauce base dressed with wild rocket & Tuscan olive oil

**Meatball & Parmesan Flatbread** € 15.95

Wood fired flatbread with pork and beef meatballs and parmesan cheese dressed with wild rocket and Tuscan olive oil

## Fire's Handmade Pastas

**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

## Old Favourites

**Slaney Valley Lamb Shepherd's Pie** € 15.95

**Jane Russel's Award winning Bangers & Mash** € 14.95

**Fire's Wood Roasted Fisherman's Pie** € 16.95

These dishes are available Monday to Wednesday – All evening,

And Thursday to Saturday – Lunch only.