

Pre Theatre Menu

Fire Spicy Roasted Tomato Soup (V)

Wood roasted spicy plum tomatoes with basil crème fraiche

Fire Duo Fish Cake

Naturally smoked haddock & fresh cod fish cakes with a dill aioli and coriander jam

Char Grilled Chicken Caesar Salad

Char grilled chicken fillet with crisp cos leaves, giant croutons and Fire house Caesar dressing

Antipasti of Cured Meats & Cheeses

A selection to share of meats & cheeses served with freshly baked bread sticks

Wood Fired Goats Cheese (V)

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

Prime Aged 8 oz Sirloin Steak

Prime Irish char grilled sirloin steak served with chunky chips, Portabello mushroom & tobacco onion

Pan-Fried Fillet of Cod

Fresh Irish cod fillet wrapped in aged Parma ham. Buttered baby leeks, slow roast plum tomatoes and a drizzle of lemon aioli

Beetroot and Pear Salad (V) (Contains Nuts)

Julienne of beetroot and pear with crumbled blue cheese tossed in a raspberry mint vinaigrette with a sprinkle of pecan nuts.

Corn Fed Chicken Supreme

Tender char grilled chicken fillet with fire's Decadent mash potatoes, Braised red cabbage with a rich meat jus

Pan-Fried Lemon Sole

Pan fried Sole served with lemon & caper beurre blanc with creamy mash

Bangers and Mash

Jane Russell's award winning Irish sausages, creamy scallion mash, onion jus and crisp onion rings

Ravioli Gorgonzola & Walnut Pasta (V)

Handmade ravioli pasta filled with gorgonzola cheese & walnut, tossed with wild mushroom, baby spinach & garnished with mushroom broth

Tipperary Organic Ice Cream

A rich and creamy ice cream. Selection of wonderful flavours to choose from.

Traditional Apple Pie

Sliced Bramley apples with homemade brioche served with vanilla ice-cream and crème anglaise

Rhubarb and Mixed Berry Lattice

Rhubarb, blackberries, and raspberries served warm with a lattice top, with butterscotch sauce and organic ice-cream

Coconut and Banana Cheesecake

A light cheesecake with crushed coconut macaroons through the base, with chocolate sauce and a chocolate dusting.

Tea or Coffee

Two Courses: € 23.95 Three Courses: € 28.95

10% service on parties of 6 and more

Monday to Wednesday – available 5.30pm – 7.00 pm

Thursday to Saturday - available 5.00pm to 6.00pm