

Pre Theatre Menu

Fire Spicy Fresh Tomato Soup (V)

Woodfired roast plum tomatoes with a hint of chilli and a basil crème fraiche finished with a balsamic drizzle

Fire Duo Fish Cake

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

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 of cured meats & cheeses served with freshly baked bread sticks

Wood Fired Goats Cheese (V)

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

Prime Aged 8 oz Sirloin Steak

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

Herb Crusted Fillet of Cod with Pancetta Wafer

Fresh herb crusted cod fillet with creamed potato. Buttered green beans & hollandaise sauce

Supreme of Roast Chicken Fillet

Feile Bia roast corn fed chicken, mushroom and leek cream buttered mash with crispy pancetta

Pan-Fried Lemon Sole

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

Bangers and Mash

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

Ricotta and Spinach Ravioli (V)

Handmade ravioli pasta filled with ricotta cheese & spinach tossed with a blend of sweet peppers, roast cherry tomatoes and white wine and rocket cream sauce

Zesty Lemon Tart (GF)

A coconut baked base tart topped with zesty lemon cream caramelised with raspberry sorbet and Glenisk clotted cream

Tipperary Organic Ice Cream

A selection of fresh, organic ice cream in a selection of wonderful flavours

Traditional Apple Pie

Homemade Bramley apple pie topped with toasted almonds, served with Chantilly cream and butterscotch sauce

Callebaut Chocolate, Amaretto and Pistachio Delice

A light chocolate mousse with amaretto on a sable Breton pistachio and honeycomb crumb Served with fresh raspberries and cream.

Raspberry and White Chocolate Cheesecake

A light cheesecake with white chocolate and raspberries on a buttered graham cracker base

Tea or Coffee

Two Courses: € 22.75 Three Courses: € 27.50

Discretionary 10% service on parties of 6 and more