

# Pre Theatre Menu

## **Fire Sweetcorn and Fresh Tomato Soup (V)**

Cream of sweet-corn veloute with fresh plum tomatoes and chives

## **Fire Duo Fish Cake**

Naturally smoked haddock & fresh cod fish cakes  
with a sweet chili dip and rocket

## **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 & chestnut honey drizzle

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## **Prime Aged 8 oz Sirloin Steak**

Prime Irish char grilled sirloin steak served with chunky chips  
& 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.

## **Honey & Grain Mustard Corn-fed Fillet of Chicken**

Tender char grilled chicken fillet with grain mustard & honey  
glaze served with a rocket salad & scallion mash

## **Pan-Fried Lemon Sole**

Pan fried Sole served with lemon & caper beurre blanc with scallion 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

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## **Tipperary Organic Ice Cream**

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

## **Traditional Apple Charlotte**

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.

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Tea or Coffee

Two Courses: € 23.95 Three Courses: € 28.95

Monday to Wednesday – available 5.30pm – 7.00 pm

Thursday to Saturday - available 5.00pm to 6.00pm