

## Starters

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

## Salads

- as starter €9.95  
- as main €17.95

<b>Grilled Chicken Caesar Salad</b>
Grilled sliced chicken fillet with crisp baby gem leaves, giant croutons with oven roasted pine nuts & Fire house caesar dressing
<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
<b>Roast Duck Salad</b>
Roast duck with mixed leaves, fresh raspberry vinaigrette served with toasted onions & crisp crackling
<b>Moorish Crunch Salad</b>
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