

Starters

Seafood

Fire's Duo Fish Cake

Naturally smoked haddock & fresh cod fish cakes served with either; herb aioli or chili and coriander jam garnished with pea shoots.

€9.⁹⁵

Organic Irish Smoked Salmon

Served with Fire roasted crispy capers, dill aioli, lemon wedge & Fire's homemade brown bread.

€11.⁹⁵

Fire's Fish Selection, Cured and Smoked

Smoked Eel, Hot Smoked Salmon, Smoked Mackerel and Pickled herring
Ginger and sesame seaweed salads and dill mustard with gluten free Irish crackers

€13.⁹⁵

Fire Signature Dishes

Jumbo Black Tiger Prawn Martini

Poached Indian Ocean Tiger Prawns, avocado and roast pepper guacamole, rocket and baby gem leaves with Fire hot gazpacho sauce

€14.⁵⁰

Wood-Fired Tiger Prawns

Sautéed chorizo & crayfish stuffing cooked in garlic butter and olive oil served with Fire's homemade brown soda bread.

€12.⁹⁵

Soups

Celeriac and Horseradish Soup

A Puree of Celery Root with just a hint of Horseradish Pepper, Topped with Apple And Cratloe Sheep's Cheese Crumble

€8.⁹⁵

Fire French Onion Soup

A rich three onion broth with garlic croutons and a Gruyère crust.

€8.⁹⁵

Meat

Moroccan Spiced Slaney Valley Irish Lamb Skewers

Tender fillet of chargrilled marinated Slaney Valley Irish Lamb with a lime and coriander dip

€12.⁹⁵

Antipasti of Cured Meats and Irish Cheese

A selection of cured meats and Macroom Irish Buffalo Mozzarella served with freshly baked herb breadsticks, with green pesto, olives and tapenade.

€12.⁹⁵

Hereford Beef Carpaccio

Wafer sliced Hereford Prime fillet, crisp shallots, parmesan shavings and truffle oil.

€13.⁹⁵

Salads & Vegetarian

Warm Wild Mushroom Salad

Herb sautéed mushroom and rocket leaves on toasted brioche and truffle duxelle
With parmesan shavings and sorrel cress.

€10.⁹⁵

Ardsallagh Irish Goat's Cheese (V)

Wood-fired Ardsallagh Irish goat's cheese focaccia with pecan and pistachio nuts served with a beetroot compote and a honey drizzle.

€9.⁹⁵

Char-grilled Irish Chicken Caesar Salad

Char-grilled sliced Irish chicken fillet with crisp baby gem leaves, giant croutons, oven roast pine nuts and parmesan shavings.

€10.⁹⁵

Silver Hill Confit Duck Salad

Silver Hill Irish confit duck and crispy skin, with pomegranate seeds, mango slices, raspberry dressing and mesclun leaves.

€11.⁹⁵

Main Courses

Seafood Dishes

- Roast Salmon Fillet** €25⁹⁵
Served with Micro Basil Mash, Fine Herb Ratatouille and Steamed Baby Fennel
- Baked Irish Hake Fillet** €26⁹⁵
Baked in crème fraiche and served on Boulanger potatoes with leek ragout, Palourd clams, and asparagus spears.

Fire Signature Dishes

- Wood-fired Tiger Prawns** €26⁵⁰
Sautéed chorizo and crayfish stuffing cooked in garlic butter and olive oil served with mixed leaf salad and Fire's homemade brown soda bread.
- Char Grilled Jumbo Shrimp** €34⁹⁰
Creole Grilled Whole Indian Ocean Jumbo Shrimp cooked over our chargrill, Served with Chilli Aioli and a Tomato and Coriander Salsa and twice cooked skinny Chilli and Aioli Fries

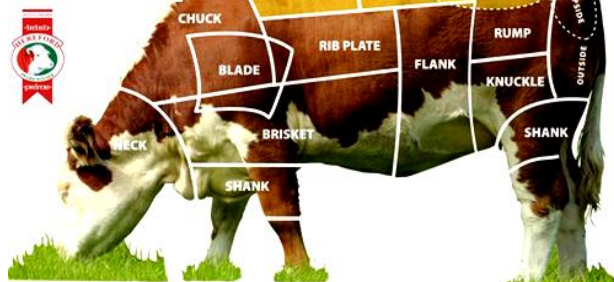
Meat Dishes

- Slaney Valley Irish Lamb Rack** €31.95
Tender Irish Spring lamb rack (served pink) with a fine herb crust, dauphinoise potato, Buttered baby root vegetables, asparagus spears and lamb jus.
- Irish Chicken Supreme** €25⁹⁵
*Roast chicken supreme on a bed of spring onion mash and sprouting broccoli
Served with chorizo, Ardsallagh goat's cheese and spinach tartlet and chorizo cream sauce.*
- Grants Farm Pork** €27⁹⁵
*Char grilled 10oz pork chop (hand selected from a free to forage sounder), apple puree and steamed green beans
Celeriac, swede and potato gratin with a cinnamon and orange jus*

Vegetarian Pasta Dishes

- Kataifi Mushrooms** €18⁹⁵
*Mushroom and Gruyere fricassee encased in crisp Kataifi pastry
Tomato and herb Bulgar wheat, parsley puree*
- Baby Leek and Jerusalem Artichoke Gratin** €18⁹⁵
*Sautéed Baby Leek, Diced Jerusalem Artichokes and Wilted Kale in a Rich Smoked Gubbeen Cream and a Herb Gratin
Served with Root Vegetable Crisps*

Fire Steaks



Try our Side Orders

<i>Skinny Fries</i>	<i>Pont Neuf Chips</i>	<i>Fire's Sinful Mash</i>	€4.95
<i>Cauliflower Gratin</i>	<i>Fire's Spicy Potato Tots</i>		€5.95
<i>Peas with Pancetta</i>	<i>Creamed Spinach Gratin</i>		
<i>Portobello Mushroom Tower</i>	<i>Garlic & Smoked Bacon Potato Chunks</i>		
<i>A Selection of Seasonal, Buttered Vegetables to Share</i>			€9.95

Introduction

All of our steaks are centre cut Irish Hereford Prime, certified Irish.

Each steak has been aged for 28 days and then marinated in olive oil, garlic and herb seasoning, **char-grilled** to your liking.

Steaks

8oz Irish Hereford Prime Sirloin Steak

Centre cut of Sirloin, with a tasty bite and juicy strip of fat.

€27.⁹⁵

6oz Irish Hereford Prime Fillet Steak

Prime centre cut, lean and tender with a delicate flavour.

€29.⁹⁵

10oz Irish Hereford Prime Rib-eye Steak

Delicately marbled with an eye of fat for a full bodied flavour. We recommend medium for maximum flavour.

€29.⁹⁵

10oz Irish Hereford Prime Fillet Steak

Prime centre cut, lean and tender with a delicate flavour.

€39.⁹⁵

Fire's Hereford Prime Sharing Rib for Two

(Chef recommends this to be served Medium)

€65.⁰⁰

Cote de Boeuf, Prime Rib on the Bone, accompanied by garlic and smoked bacon potato chunks,

Greek salad and tobacco onions. Sauces: honey curry mayonnaise, horseradish crème fraiche and tomato salsa

Steak and Eggs

Add our soft poached hen eggs with watercress salad and grain mustard cream with any of our Steaks. €5

Surf and Turf

Add our Wood-fired Tiger Prawns as a Surf & Turf option with any of our Steaks.

€7.50

Served Your Way

All Steaks are served with Pont Neuf chips, tobacco onions and your choice of salad and sauce.

Side Salad

Micro Cress and Mesclun Salad

Rocket and Parmesan Salad

Accompanying Sauce

Veal jus

Pepper and Brandy cream sauce

Béarnaise

Horseradish and Rocket Crème Fraiche

Temperature

Blue: Simply flashed on the grill

Rare: Seared, dark red centre

Medium Rare: Seared outside with 50% red centre

Medium Well: Slight hint of pink

Medium: Pink in the centre

Well Done: Cooked well through