

## Starters

### Soups

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|---|-------------------------|
| <b>Fire's Sweet Corn and Tomato Chowder (V)</b>                           | <b>€7<sup>.95</sup></b> |
| <i>Fire's creamy sweet corn soup, confit tomato and chives</i>            |                         |
| <b>Fire French Onion Soup (V)</b>   | <b>€8<sup>.95</sup></b> |
| <i>A rich three onion broth with garlic croutons and a Gruyère crust.</i> |                         |

### Seafood

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| <b>Fire Duo Fish Cake</b>  | <b>€9<sup>.95</sup></b>  |
| <i>Naturally smoked haddock &amp; fresh cod fish cakes served with either; herb aioli or chilli and coriander jam, with sakura cress and mesclun leaves.</i> |                          |
| <b>Organic Clare Island Smoked Salmon</b>  | <b>€11<sup>.95</sup></b> |
| <i>Served with Fire roasted crispy capers, dill aioli, lemon wedge &amp; Fire's homemade brown bread.</i>  |                          |

### House Speciality

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| <b>Classic Prawn Cocktail</b>  | <b>€13<sup>.50</sup></b> |
| <i>Smothered in a Fire Marie Rose sauce on a bed of Baby Gem with homemade brown bread &amp; a lemon wedge .</i>                   |                          |
| <b>Wood-Fired Jumbo Tiger Prawns</b>   | <b>€12<sup>.95</sup></b> |
| <i>Sautéed chorizo &amp; crayfish stuffing cooked in garlic butter and olive oil served with Fire's homemade brown soda bread.</i> |                          |

### Meat

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| <b>Antipasti of Cured Meats and Irish Cheese</b>   | <b>€12<sup>.95</sup></b> |
| <i>A selection of cured meats and Toonbridge Irish Buffalo Mozzarella served with freshly baked paprika and herb breadsticks, with green pesto, olives and tapenade.</i> |                          |
| <b>Moroccan Spiced Slaney Valley Irish Lamb Skewers</b>  | <b>€11<sup>.95</sup></b> |
| <i>Tender fillet of char-grilled marinated Irish lamb, with lime and coriander crème fraiche and dressed mixed leaves.</i>   |                          |

### Salads/ Vegetarian

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| <b>Toonbridge Irish Buffalo Mozzarella Salad (V)</b>  | <b>€10<sup>.95</sup></b> |
| <i>Slow Roasted Plum Tomatoes with Toonbridge Irish buffalo mozzarella served with rocket and a pesto.</i>  |                          |
| <b>Ardsallagh Irish Goat's Cheese (V)</b>   | <b>€9<sup>.95</sup></b>  |
| <i>Wood-fired Ardsallagh Irish goat's cheese with pecan and pistachio nuts served with a beetroot compote and a honey drizzle.</i>                                  |                          |
| <b>Beetroot and Pear Salad</b>  | <b>€10<sup>.50</sup></b> |
| <i>A mix of raw golden and red beetroot topped with Cashel blue cheese, caramelized pecan nuts finished with a raspberry vinaigrette and a balsamic reduction .</i> |                          |
| <b>Char-grilled Cornfed Irish Chicken Caesar Salad</b>  | <b>€10<sup>.95</sup></b> |
| <i>Char-grilled sliced Irish chicken fillet with crisp baby gem leaves, giant croutons, oven roasted pine nuts and parmesan shavings.</i>                           |                          |
| <b>Silver Hill Confit of Duck Salad</b>   | <b>€11<sup>.95</sup></b> |
| <i>Silver Hill Irish confit of duck leg and crispy skin with pomegranate seeds, mango slices, raspberry dressing and mesclun leaves</i>                             |                          |
| <b>Wood-fired Spinach and Artichoke Gratin (V)</b>  | <b>€9<sup>.95</sup></b>  |
| <i>Creamed spinach and artichoke with garlic and nutmeg aged Wexford cheddar served with garlic crisp toast.</i>  |                          |

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## Main Courses

### Seafood Dishes

<b>Pan Fried Lemon Sole</b>	€24. <sup>95</sup>
<i>Filletts of Lemon Sole dusted in flour and pan fried, served with lemon beurre blanc, decadent mash and buttered asparagus tips.</i>	
<b>Roast Irish Hake Fillet</b>	€25. <sup>95</sup>
<i>Roast Irish hake fillet, decadent mash and garnished with a razor shell stuffed with melting leeks and smoked bacon, with tomato beurre blanc.</i>	
<b>Roast Irish Monkfish</b>	€29. <sup>95</sup>
<i>Roast Irish Monkfish, dusted in paprika, served on decadent mash with fresh asparagus tips and a basil Hollandaise.</i>	

### Fire's Signature Dishes

<b>Wood-fired Jumbo Prawns</b>	€26. <sup>50</sup>
<i>Sautéed chorizo and crayfish stuffing cooked in homemade garlic butter and olive oil served with mixed leaf salad and Fire's homemade brown soda bread.</i>	

### Meat Dishes

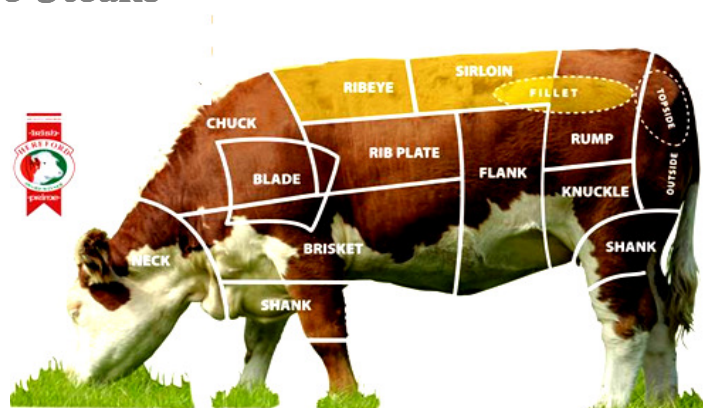
<b>Glin Valley Irish Chicken Supreme</b>	€23. <sup>95</sup>
<i>Supreme of chicken, stuffed with black pudding and herb crumbs, wrapped in bacon, served with a chive sauce and veal jus, on a bed of creamy mash</i>	
<b>Slaney Valley Irish Lamb Rack</b>	€31. <sup>95</sup>
<i>Tender Irish Spring lamb rack (<b>served pink</b>) with a fine herb crust, creamy dauphinoise potato, buttered baby root vegetables, asparagus and lamb jus.</i>	
<b>Roasted Tenderloin of Pork</b>	€26. <sup>95</sup>
<i>Fillet of Pork with a pesto stuffing, rolled in pancetta with a red wine jus served with 'champ' mashed potato and green beans.</i>	

### Vegetarian Pasta Dishes

<b>Ricotta and Spinach Ravioli (V)</b>	€16. <sup>50</sup>
<i>Handmade ravioli pasta filled with ricotta cheese and spinach tossed with a blend of sweet peppers, roast cherry tomatoes and a white wine and rocket cream sauce.</i>	
<b>Asparagus and Truffle Tortellini Pasta (V)</b>	€16. <sup>95</sup>
<i>Fresh handmade tortellini stuffed with porcini mushrooms, cherry tomatoes and served with baby spinach and asparagus tips and aged parmesan shavings.</i>	

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## Fire Steaks



### Introduction

All of our Steaks are centre cut Irish Hereford Prime, certified Irish.  
Each steak has been aged for 35 days and then marinated in olive oil, garlic and herb seasoning.

### Steaks

<b>8oz Irish Hereford Prime Sirloin Steak</b> <i>Centre cut of Sirloin, with a tasty bite and juicy strip of fat.</i>	<b>€26<sup>.95</sup></b>
<b>6oz Irish Hereford Prime Fillet Steak</b> <i>Prime centre cut, lean and tender with a delicate flavour.</i>	<b>€29<sup>.95</sup></b>
<b>100z Irish Hereford Prime Ribeye Steak</b> <i>Delicately marbled with an eye of fat for a full bodied flavour. We recommend medium for maximum flavour.</i>	<b>€29<sup>.95</sup></b>
<b>100z Irish Hereford Prime Fillet Steak</b> <i>Prime centre cut, lean and tender with a delicate flavour.</i>	<b>€39<sup>.95</sup></b>

### Surf and Turf

**Add our Wood-fired Jumbo Tiger Prawns as a Surf & Turf option with any of our Steaks.  
(€5 Supplement)**

### Served Your Way

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

#### Side Salad

Mixed leaves and sundried tomatoes with an olive oil and balsamic dressing

#### Accompanying Sauce

Veal jus  
Pepper and Brandy cream sauce  
Béarnaise  
Horseradish and Rocket Crème Fraiche

### Temperature

**Blue:** Simply flashed on the grill

**Medium:** Pink in the centre

**Rare:** Seared, dark red centre

**Well Done:** Cooked well through  
(Please allow 30 minutes)

### Side Orders

Asparagus Tips with Hollandaise

Fire's Sinful Mash

Carrot and Parsnip Crush

'Champ' Mashed Potato

Pont Neuf Chips

Peas with Pancetta

Cauliflower Gratin

Skinny Fries

Spinach and Artichoke Gratin

€4<sup>.25</sup>

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