

## Pre Theatre Menu

Two Courses €26.00

Three Courses €29.50

Monday – Wednesday 5pm – 7pm

Thursday – Friday 5pm – 6.30pm

Saturday 3pm – 6pm

Sunday 5pm – 7pm

### Starters

#### Spiced Sweet Potato Soup (V)

Roast in a light Spice of Cummin and Cayenne before blending to a smooth puree, Garnished with Cardamon and Herb Creme Fraiche

#### Fire Duo Fish Cake

Naturally smoked haddock and fresh cod fish cakes with a sweet chilli sauce

#### Wood Fired Jumbo Tiger Prawns (Supplement €5)

Sautéed Spanish chorizo and crayfish stuffing cooked in homemade garlic butter and olive oil served with  
Homemade brown soda bread

#### Char Grilled Irish Chicken Caesar Salad

Char grilled Irish chicken fillet with crisp cos leaves giant croutons with oven roasted pine nuts, parmesan  
and Fire's house Caesar dressing

#### Ardsallagh Irish Goat's Cheese (V)

Wood fired Ardsallagh Irish goat's cheese with pecan and pistachio nuts with a beetroot compote and a chestnut honey drizzle

### Main Courses

#### Baked Irish Hake Fillet

Baked in Crème Fraiche with Boulangare Potatoes, leek Ragout, Palourde, clams, and asparagus spears.

#### 8oz Irish Hereford Prime Aged Sirloin Steak

Irish Hereford Prime aged 8oz sirloin steak topped with tobacco onions, served with Pont neuf chips,  
a micro cress salad and brandy pepper cream sauce

#### Fire Signature Dishes

#### Wood Fired Jumbo Tiger Prawns (Supplement €10)

Sautéed Spanish chorizo and crayfish stuffing cooked in homemade garlic butter and olive oil served with a mixed leaf salad and  
homemade brown soda bread.

#### 10oz Irish Hereford Prime Aged Rib Eye Steak (Supplement €10)

Chargrilled Irish Hereford Prime Rib Eye, delicately marbled, with an eye of fat for a full bodied flavour with chunky chips and tobacco  
onion, a mixed leaf salad and a pepper and brandy cream sauce.

#### Irish Chicken Supreme

Roast Chicken Supreme on a Bed of Spring Onion Mash and Purple Sprouting Broccoli  
Served with a Chorizo, Ardsallagh Goats Cheese and Spinach Tartlet with a drizzle of Chorizo Cream sauce

#### Ricotta and Spinach Ravioli (V)

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

### Desserts

#### Zesty Lemon Tart (GF)

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

#### Handmade Artisan Wexford Farm Ice Cream

A selection of handmade ice cream in a selection of wonderful flavours from Co. Wexford

#### White Chocolate and Raspberry Cheesecake

A light cheesecake with white chocolate and raspberries on a buttered Graham Cracker base

#### Sticky Toffee and Date Pudding,

Salt Caramel Sauce and Cinnamon Ice Cream

### Tea or Coffee

Cappuccino, Caffe Latte and Herbal Teas are available (€1.50 supplement)

#### Sides €4.50

Cauliflower Gratin  
Pont Neuf Chips  
Skinny Fries

Portobello Mushroom Tower  
'Champ' Mashed Potato  
Fire's Sinful Mash

Sicilian Tomato and Onion Salad  
Spiced Beans  
Peas and Pancetta

Discretionary 10% Service Charge on parties of 6 or more