

## Table D'Hôte Menu

€37

Monday - Wednesday All Evening

### Starters

#### **Fire's Sweet Corn and Tomato Chowder (V)**

*Fire's creamy sweet corn soup, confit tomatoes and chives*

#### **Fire Duo Fish Cake**

*Naturally smoked haddock and fresh cod fish cakes with a dill aioli*

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

*Sautéed Spanish chorizo and lobster tail stuffing cooked in homemade garlic butter and olive oil served with homemade brown soda bread*

#### **Char Grilled Glin Valley 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 and a chestnut honey drizzle*

### Main Courses

#### **Roasted Tenderloin of Pork**

*Fillet of Pork with a pesto stuffing, rolled in pancetta with a red wine jus served with mashed potato and green beans.*

#### **Herb Crusted Cod Fillet**

*Fresh herb crusted cod fillet, in roasted red pepper, chorizo barlotti beans, tomato and olive broth, with a pancetta crisp*

#### **Fire Signature Dishes (Supplement €10)**

#### **Wood Fired Jumbo Tiger Prawns**

*Sautéed Spanish chorizo and lobster tail stuffing cooked in homemade garlic butter and olive oil served with rocket and tomato parmesan salad and homemade brown soda bread*

#### **10oz Irish Hereford Prime Aged Rib Eye Steak**

*Delicately marbled, with an eye of fat for a full bodied flavour with chunky chips and tobacco onion, rocket and parmesan salad and a pepper and brandy cream sauce*

#### **Fire Glin Valley Irish Chicken Supreme**

*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*

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

*Char grilled Irish Hereford Prime sirloin steak served with chunky chips, tobacco onion, served with rocket & parmesan salad and a pepper 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

#### **Chocolate Framboise**

*Chocolate Genoise sponge soaked in raspberry syrup, fresh raspberry infused decadent chocolate mousse and topped with a rich chocolate glaze and baby macaroon, glenisk Irish clotted cream*

#### **Handmade Artisan Featherbed Farm Ice Cream**

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

#### **Traditional Apple Pie**

*Homemade Bramley apple pie topped with toasted almonds, served with Chantilly cream and butterscotch sauce*

#### **Caramelised Banana Cheesecake**

*Banana cream cheese on a biscuit base, roast coconut crumb, with chocolate sauce and roasted banana ice cream*

### Tea or Coffee

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

#### Sides

€4.25

**Cauliflower Gratin**  
**Buttered Broccoli**  
**Spinach and Artichoke Gratin**

**Chunky Chips**  
**Skinny Fries**

**'Champ' Mashed Potato**  
**Carrot and Parsnip Crush**  
**Peas and Pancetta**