

Starters, Soups & Salads

	Starter	Main
Fire Roasted Cauliflower Soup (V) Fire roasted cauliflower soup served with gruyere crumble and chives	€7.95	
Fire French Onion Soup (V) A rich 3 onion broth with garlic croutons and a gruyere crust	€8.95	
Woodfired Crab and Crayfish, Mornay Irish white and brown crab meat, juicy crayfish, mornay sauce, gruyere crumble, with crispy garlic toasts	€12.95	
Silverhill Confit of Duck Leg and Orange Salad Confit of duck leg, mesculun leaves, pomegranate seeds, crispy onions and skin, red wine and balsamic soaked blood oranges	€11.95	
Organic Clare Island Smoked Salmon Served with fire roasted crispy capers, dill aioli, lemon wedge & homemade Fire brown bread	€10.95	€ 19.50
Oriental Chicken Salad (LC) Shredded feile bia chicken, Chinese cabbage, carrot and red pepper julienne, zesty lime and crunchy palm sugar dressing, with fresh basil and mint	€ 9.95	
Moroccan Spiced Lamb Skewers (LC) Tender fillet of char grilled marinated lamb, with lime & coriander crème fraiche and dressed mixed leaves	€11.95	
Woodfired Spinach and Artichoke Gratin (V) Spinach and artichoke, a touch of cream and nutmeg, aged Wexford Cheddar with garlic crisp toasts	€9.95	
Grilled Chicken Caesar Salad Grilled sliced chicken fillet with crisp baby gem leaves, giant croutons with oven roasted pine nuts	€9.95	€18.50
House Specialty		
Wood Fired Jumbo Tiger Prawns Sautéed chorizo & lobster tail stuffing cooked in garlic butter and olive oil served with homemade brown soda bread	€12.50	€25.60
Wood Fired Goats Cheese (V) Wood fired Ardsallagh goats cheese bruschetta with pistachio nut crust & beetroot compote	€9.95	
Buffalo Mozzarella D.O.C Salad (LC) Aged parma ham, fruit gum figs, wild rocket, hand torn buffalo mozzarella, and extra virgin olive oil and a balsamic reduction	€11.50	
Aged Hereford Prime Carpaccio of Beef (LC) Served with baby rocket salad, toasted pine nuts & drizzled with aged Masi olive oil and parmesan shavings	€11.95	€19.95
Antipasti of Cured Meats & Cheeses A selection of cured meats & cheeses served with freshly baked breadsticks & tapenade and green pesto	€11.95	
Fire Duo Fish Cake Naturally smoked haddock & fresh cod fish cakes served with sakura cress & herb aioli or chilli and coriander jam	€9.95	

V- Vegetarian LC- Low Calorie

Fish, Meat & Chicken

Moules Mariniere, skinny Chips with Aioli and bread €19.50
Bantry Bay mussels, garlic, shallot, Muscadet and crème fraiche,
served with skinny chips, crusty bread

Pan Fried Lemon Sole €23.95
Pan fried fillets of lemon sole served with lemon beurre blanc, decadent mash,
with buttered asparagus tips

Wood Fired Jumbo Prawns €25.60
Sautéed Spanish chorizo & lobster tail stuffing cooked in homemade garlic butter
and olive oil served with mixed leaf salad & homemade brown soda bread

Roast Irish Hake Fillet €24.95
Roast hake fillet, 'razor' of melting leeks, smoked bacon and tomato beurre blanc,
with decadent mash

<p>Fires San Franciscan Cioppino €25.60 Crab claws, prawns ,cod and monkfish in a light fennel and chorizo tomato broth with saffron aioli and crisp toast.</p>
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Supreme of Roast Chicken Fillet €23.50
Feile Bia roast corn fed chicken, mushroom and leek cream with,
buttered mash and green beans with a crispy pancetta wafer

Slaney Valley Lamb Rump €24.95
Aged Slaney Valley lamb rump served with carrot crush, dauphinoise potato,
asparagus tips and meat jus

Fillet of Pork with Herb Pesto Stuffing rolled in Parma Ham €24.95
Fillet of Irish pork, buttered herb pesto stuffing, rolled in parma ham,
green beans and decadent mash

Wood fired Naples Style Flatbreads & Pasta

Ricotta and Spinach Ravioli (V) €15.50
Handmade ravioli pasta filled with ricotta cheese & spinach
tossed with a blend of sweet peppers, roast cherry tomatoes
and white wine and rocket cream sauce

Asparagus and truffle Mezzelune Pasta (V) €16.50
Fresh Handmade Mezzelune half moons stuffed with truffle
asparagus tips, cherry tomatoes and served with
mushroom broth and aged parmesan

Flatbread with Balsamic Onions (V) €14.95
Wood fired flatbread with caramelized balsamic onion,
mozzarella cheese, garlic & Tuscan olive oil

Fire Mediterranean Flatbread €15.50
Wood fired flatbread with a Fire tomato sauce base,
topped with mozzarella, prosciutto, Portobello mushrooms,
Caramelized onions and fresh basil

Discretionary 10% service on parties of 6 and more
Fun menu for younger diners available on request

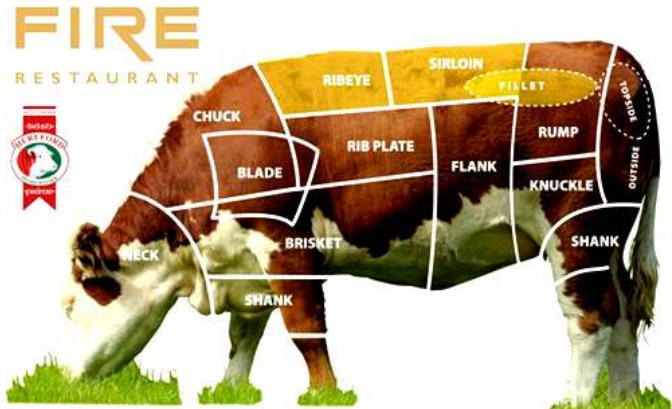
Fire Steaks

All of our steaks are Prime Hereford certified Irish Beef.

We are proud to support the Irish Hereford Society of Farmers.

All of our steaks are aged for 28 days, marinated in Tuscan olive oil, garlic and seasoning.

All Steaks are char-grilled to your liking



Sirloin

8oz

€25.95

Nice bite, succulent with its strip of juicy fat

Ribeye

10 oz

€29.95

Delicately marbled with an eye of fat for a full bodied flavour

Fillet

6 oz

€28.95

Lean and tender with delicate flavour

Fillet

10 oz

€39.95

All steaks are served with hand cut chunky chips, tobacco onions, and a choice of either Rocket & Parmesan Salad or Baby Caesar Salad

**Why not try our Wood Fired Jumbo Tiger Prawns as a Surf & Turf Option with any of our Steaks?
€5 Supplement**

Cooking temperatures:

Blue: seared quickly
Rare: seared red in the middle
Medium: pink in the middle
Well done: cooked through
(Please allow 25 minutes)

Served with a choice of:

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

Sides

Asparagus Tips with Hollandaise
Fire's Sinful Mash
Carrot Crush
Roast Garlic & Thyme Portobello Mushrooms
Green beans with Bacon Lardons
Spinach & Artichoke Gratin

€3.50 each