

Lunch Menu

STARTERS

Spicy Fresh Tomato Soup (V) Woodfired roast plum tomatoes with a hint of chilli and a basil crème fraiche finished with a balsamic drizzle	€7.95
Fire Duo Fish Cake Naturally smoked haddock & fresh cod fish cakes served with sakura cress & herb aioli or a chilli & coriander jam	€ 8.50
Antipasti of Cured Meats & Cheeses A selection of cured meats & cheeses served with freshly baked bread sticks	€ 9.45
Grilled Chicken Caesar Salad Grilled sliced chicken fillet with crisp baby gem leaves, giant croutons with oven roasted pine nuts	€9.45
Woodfired Spinach and Artichoke Gratin (V) Spinach and artichoke, a touch of cream and nutmeg, aged Wexford Cheddar with garlic crisp toasts	€9.45
Organic Clare Island Smoked Salmon Served with fire roasted capers, dill aioli & homemade Fire brown bread	€ 9.45
Moroccan Spiced Lamb Skewers Tender fillet of char grilled marinated lamb, with lime and coriander dip	€10.40

MAINS

Ardasallagh Goats Cheese Salad with Bacon Lardons Irish goat's cheese with a crushed pistachio nut crust on a bed of mixed leaves drizzled with reduced balsamic vinegar & chestnut honey with bacon lardon	€12.30
Fire Burger on a Focaccia Fire burger on an Italian foccacia, with mustard mayonnaise, red onion jam and rocket, with fire style coleslaw and matchstick chips	€14.25
Supreme of Roast Chicken Fillet, Mushroom and Leek Cream with Crispy Pancetta Feile Bia roast corn fed chicken, mushroom and leek cream buttered mash with crispy pancetta	€14.25
Pan Fried Fillet of Lemon Sole Pan-fried served with lemon beurre blanc, creamy mash and asparagus tips	€15.25
Herb Crusted Cod Fillet, Pancetta wafer and hollandaise sauce Fresh herb crusted cod fillet, with a crispy pancetta wafer, buttered green beans and hollandaise sauce.	€15.25
Ricotta and Spinach Ravioli (V) 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	€15.25
Prime Aged 8 oz Sirloin Steak Prime Irish char grilled sirloin steak served with chunky chips & tobacco onions, served Portabello Mushroom.	€18.95

Old Favourites

Slaney Valley Lamb Shepherd's Pie	€ 15.25
Jane Russel's Award winning Bangers & Mash	€ 14.25

Sides

Spinach and artichoke gratin (V)	
Asparagus Tips with Hollandaise	
Fire's Sinful Mash	
Carrot Crush	
Roast Garlic & Thyme Portobello Mushrooms	
Green beans with Bacon Lardons	€3.50 each

Available Thursday, Friday, Saturday - 12.00pm to 3.00pm
Full A la Carte Menu on request
Discretionary 10% service charge on parties of 6 and above

