**Starters**

Spiced Sweet Potato Soup (V)

*A lightly spiced puree of sweet potatoes, chestnut shavings, cinnamon crème Fraiche.*

•

Howth smoked organic Irish Salmon

*Roast capers, chive sour cream, lemon, FIRE’s soda bread.*

•

Ardsallagh Goats Cheese (V)

*Woodfire*baked,*pistachio & pecan crust, focaccia crouton. Pickled beets, chestnut honey.*

•

Caesar Salad

Baby gem leaves, giant croutons. Roast pine nuts, parmesan.

Add Chargrilled Cajun chicken breast for €3

**Mains**

8oz Irish Hereford Prime Sirloin Steak

*Tobacco onions, Pont Neuf chips, micro cress salad, brandy pepper &cream sauce*

•

Roast Salmon Fillet

*Roast salmon fillet with a crayfish sauce, Romanesco broccoli, basil mash, steamed baby Fennel*

•

Kataifi Mushrooms (V)

*Mushroom fricassee, crisp kataifi pastry. Tomato & herb bulgur wheat, parsley puree.*

•

Grant Farm Pork

Char-grilled pork rib-eye, forest mushroom cream, wilted spinach, shallot puree. Truffle fries

**Fire Roast of the Day**

(Supplement of €7 Per Person)

Spatchcock Chicken, Honey and Prickly Ash Glazed

*We take time to remove all bones that make it tricky to carve a chicken. Then we slow cook the bird to keep the meat moist and finally finish it in our Wood Fired Oven with a Honey and Prickly Ash Glaze*

•

Irish Hereford Prime Roast Rib of Beef

(Serves 2 persons or more)

*Our Hereford Beef takes time to mature and we take our time cooking it. Basting it in its own juices at a low temperature to allow its natural flavours develop. We allow it to rest so it retains all its moisture before we finish the joint at high temperature to caramelise the perfect roast.*

Accompaniments

*Dripping roast potatoes, mash, seasonal vegetable pot and fresh herb stuffing loaf, roast gravy.*

**Cooking times**:

**Well Done**: 40 min wait time after ordering

**Medium**: 20 minutes wait time after ordering

**Medium Well**: 30 minute wait time after ordering

**SIDES**

Sides: €5.00

*Skinny Fries, Pont Neuf Chips, Side Salad*

Sides: €6.00

*Cauliflower Gratin, Chestnut Mushroom Bourguignon, Creamed Baby Spinach, Sinful Mash, Sweet Potato fries, Poached Eggs*

To Share: €9.95

*A selection of Seasonal, Buttered Vegetables, Green Asparagus and poached eggs*

**Desserts**

Raspberry and Blood Orange Band

*Coconut baked base, raspberry ripple, white chocolate.*

•

Iced Praline Parfait

*Gingerbread biscuit, cherry gel, crushed caramel, chocolate sauce*

•

Artisan Wexford Farm Ice Cream

*Brandy snap basket.*

•

Chocolate & Caramel Cube

Chocolate & Caramel Cube, Genoise sponge, rich chocolate mousse, Amarena cherries, butterscotch sauce

•

Irish Cheese Board (Supplement €5)

Spiced apple & plum chutney

**Tea or Coffee**

Cappuccino, Caffe Latte and Herbal Teas are available (€2 supplement)

***Our Award Winning Sunday Roast Menu is available from 1pm to 5.30pm every Sunday***