

Salads & Bites

EMBER SMOKED SEAFOOD CHOWDER €9.90

Smoked fish, fresh fish and mussels
Served with traditional soda bread
(Contains 1-wheat,2,4,6,7,9,12,14)

CHICKEN POP CORN €9.90

Crispy chicken and freshly popped corn
Sumac berry dust, truffle mayo
& truffle butter
(Contains 3,7,10,12)

FIRE-KISSED SCALLOPS SM €15.95

Scallops seared over open flames
With a zesty mango salsa
(Contains 2,6,7,12,14)

GRILLED CHICKEN CEASAR SM €10.95

With crisp lettuce, tossed in our
Signature Caesar dressing
Finished with Parmesan shavings and
Homemade sourdough croutons
(Contains 1-wheat,3,6,7,10,12)

BAKED TIGER PRAWNS AND CHORIZO €14.50

Crispy ciabatta, mango, red chillies
Garlic butter
(Contains 1-wheat,2,6,7)

EMBER CHICKEN WINGS SM €9.50

Finished in a hot sauce
Served with a side of ranch dressing
(Contains 3,6,7,10,11)

GRILLED VEGETABLE SALAD SM €9.50

Lemon-herb quinoa
Roast onion hummus
(Contains- 6,7,10,11)

The Main Event

Please check our specials of dry aged meats and daily catch fish cooked on the bone over flames.



For the best experience, try our suggested wine pairings by the glass (175ml).

GRILLED SEABASS FILLETS €23.90

Mussel, clam, olives, caper & tomato broth
Toasted sourdough
(Contains 1-wheat,7,9,10,12,14)



Pionero Mundi Albariño, Spain €11

THE BBQ BEEF AND BIRD BURGER €21.90

Tender pulled rib of beef, grilled chicken thigh
Chipotle mayo, tomato & baby gem
Toasted brioche bun smothered in BBQ glaze
(Contains 1-wheat,3,6,7,10,12)



Montana Y Mar Cabernet Sauvignon, Chile €8

HALF ROAST CHICKEN €22.00

With our own spice rub
Slowly roasted in the Braai oven
(Contains-6,10,12)



Sol Verdejo, Spain €10

GRILLED VEGETABLE TACOS €19.90

Bell peppers, courgette and sweetcorn
Rubbed in our secret Ember spice mix
Sour cream and spiced avocado
(Contains 1-wheat,6,7,10,11)

Add Chicken €4.00

Add Prawns €6.00

(Contains 2)



Sol Tempranillo, Spain €9

CHARGRILLED TIGER PRAWN ESPETADA SM €12.90 LG €23.90

Charred and doused in garlic & herb butter
Served with soft tortillas
(Contains 1-wheat,2,6,7,12)



Domaine Font-Mars Picpoul de Pinet, France €10

CHICKEN ESPETADA €21.90

Chicken breast, corn and vegetables
Cooked over flames
Served with soft tortillas
(Contains 1-wheat,2,6,7,12)



Sol Verdejo, Spain €10

STRIPLOIN STEAK €29.00

8oz striploin steak cooked on the griddle
(Contains 7,9,10,12)



Masi Corbec Malbec, Argentina €18

A dark red with intense berry fruit and jam aromas. With hints of mint and cinnamon. Smooth and full-bodied with tastes of plums and baked cherries. Long finish with a nice cocoa twist.

SURF & TURF PLATTER €35.00

8oz striploin steak
With chilli & garlic prawns
(Contains 2,6,7,9,10,12)



Wynns Coonawarra Estate Shiraz, Australia €11

A red wine with aromas reminiscent of ground black pepper, mulberry and raspberry, with long length of finish. A delightful full bodied red!

PULLED BBQ JACKFRUIT BURGER €19.00

With tomato, baby gem and BBQ sauce
Served in a toasted vegan brioche bun
(Contains 1-wheat,6,10,12) - Vegan



Copperfield Pinotage, South Africa €8

Sides & Sauces

All of the main courses are served with a choice of one side and one sauce. Please feel free to add additional choices of below:

Chunky Chips €5.00

Choose plain, dirty or Bearnaise foam
(Contains 3,6,7,10,12)

Fire-roasted Vegetables €5.00

(Contains 6)

Roast Corn on the Cob €5.00

With spicy mayo and Parmesan
(Contains 1-wheat,3,6,10)

Ember House Salad €4.50

With citrus dressing
(Contains 6) - Vegan

Spiced Potato Salad €4.50

(Contains 6)

Creamy Coleslaw €4.50

(Contains 6)

Béarnaise Sauce €3.90

Classic French sauce
Made with clarified butter, egg yolks and
Fresh tarragon
(Contains 3,6,7,10,12)

Garlic Herb Butter €3.00

A flavourful compound butter
Infused with garlic, parsley and thyme
(Contains 7)

Roasting Jus & Red Wine Gravy €3.95

(Contains 6,7,8)

Lemon Dill Aioli €3.00

Aioli infused with fresh lemon juice and dill
Perfect for dipping or drizzling
(Contains 3,6,10,12)

Whiskey Peppercorn Sauce €3.00

A rich whiskey-infused peppercorn sauce
(Contains 6,7,12)

Ember

Sample
dinner menu

ALLERGENS:

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs

Ember

Desserts

Build Your Own Dessert €8.50

PICK YOUR DESSERT:

New York Baked Cheesecake

(Contains 1-wheat,3,7)

Chocolate Brownie

(Contains 1-wheat,3,6,7,8-various)

Apple and Berry Crumble

(Contains 1-wheat, barley, 3,7,8-various,12)

Vegan Chocolate Tart

(Contains 6,8-various) - vegan

Campfire S'Mores Sundae

(Contains 1-wheat,3,8-various)

ADD YOUR ICE CREAM:

Vanilla (Contains 3,7) - Vegan Available

Strawberry (Contains 3,7)

Chocolate (Contains 3,7)

Salted Caramel (Contains 3,7)

ADD YOUR SAUCE:

Caramel (Contains 6)

Chocolate (Contains 6)

Anglaise (Contains 3,7)

Biscoff (Contains 1-wheat,6)