

Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island. - *Dylan McGrath*

SET MENU

€ 35 PER PERSON

*Available Early Evening – 7 days 5 – 6pm
(not available for groups of 10 or more Thurs, Fri & Sat evening)*

TO START

Cauliflower Soup

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and deep fried capers in a hot cauliflower soup

Pork Belly

Slow cooked pork belly with glazed baby onions, watercress and red wine salsify

Mushroom Open Ravioli

With truffle, parmesan and gremolata

MAINS

Cod

Baked cod with lardo roasted broccoli and parmesan cheese

Rabbit

Braised rabbit legs with white wine, smoked bacon and tarragon

Denver Roll Steak

With bonemarrow butter.

(Add €5 supplement)

Pumpkin & Chestnut Flatbread

Pumpkin purée, fresh rosemary, parmesan, onion purée, Irish mozzarella, sliced chestnut, fried mushroom

All main courses served with creamy mashed potatoes

TO FINISH

Banoffi

Banana purée, vanilla crème fraîche, caramel jelly, digestive biscuits and caramel mousse

Seasonal Pavlova



AN IRISH RESTAURANT

Please inform your server of any allergies or dietary requirements.

All Fade Street Social beef is 100% Irish. 4-6 Fade Street, Dublin 2 / 01 604 0066. Follow us on Facebook - www.facebook.com/FadeStreetSocial. www.FadeStreetSocial.com
12.5% service charge on tables of 6 or more people.

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SET MENU

€45 PER PERSON

Available all night Sunday to Thursday only

TO START

Cauliflower Soup

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and deep fried capers in a hot cauliflower soup

Pork Belly

Slow cooked pork belly with glazed baby onions, watercress and a red wine salsify

Scallop

Muirin studded with smoked salmon baton, bread crumbed with colcannon and egg butter mousse

MAINS

Denver Roll Steak

With bonemarrow butter

Salmon

Salmon roasted with lettuce, crab and lemongrass sauce

Classic Irish Stew

With spiced cream, drops of potato mousse and crispy balsamic fillet, scented with lovage and celery leaves

Mushroom Open Ravioli

With truffle, parmesan and gremolata

All main courses served with a selection of sides

TO FINISH

Hot Chocolate and Walnut Cookie

Made from 100% cocoa and roasted walnuts, bound in a freshly baked home-style cookie, and an ice cream made with the wonderful flavour from the actual white of a cocoa shell

Banoffi in a Glass

Banana purée, vanilla crème fraîche, caramel jelly, digestive biscuits and caramel mousse

Macerated Blueberries in Mum's Freshly Baked Almond Cake

With crème fraîche vanilla sorbet



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SET MENU

€ 5 5 PER PERSON

TO START

Crispy Lamb Tongue

Crispy lamb tongues with a mint gribiche sauce and warm pea and broad bean salad with a lamb stock

Cauliflower Soup

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and deep fried capers in a hot cauliflower soup

Pork Belly

Slow cooked pork belly with glazed baby onions, watercress and a red wine salsify

MAINS

Rump of Wicklow Lamb

With thyme and barley

Salmon

Salmon roasted with lettuce, crab and lemongrass sauce

Wexford Sirloin

Hazelnut beurre noisette and chervil

Mushroom Open Ravioli

With truffle, parmesan and gremolata

Rabbit

Braised rabbit leg with white wine, smoked bacon, tarragon and onion

All main courses served with a selection of sides

TO FINISH

Macerated Blueberries in Mum's Freshly Baked Almond Cake

With crème fraîche vanilla sorbet

Banoffi in a Glass

Banana purée, vanilla crème fraîche, caramel jelly, digestive biscuits and caramel mousse

Seasonal Pavlova

Selection of Ice-creams or Sorbets



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SET MENU

€70 PER PERSON

Sourdough Bread served with Mushroom Butter and Chive Crème Fraîche

TO START

Crispy Lamb Tongue

Crispy lamb tongues with a mint gribiche sauce and a warm pea and broad bean salad with a lamb stock

Cauliflower Soup

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and deep fried capers in a hot cauliflower soup

Duck Liver

Roasted duck liver with crushed turnip, chestnut purée and smoked egg yolk

Oysters

Dungarvan oysters with chilled sea water, juice of cucumber, pickled cabbage and trout caviar
(Seasonally available)

MAINS

Our favourite beef cuts to share:

Dry aged Rib on the Bone & Chateaubriand

With veal jus & marrow bone butter

or

Halibut

Roasted halibut with fennel, fermented lemon and brown butter

Beef Stew

Rich beef and Guinness stew with parsley, oyster cream and parsnip purée

Mushroom Open Ravioli

With truffle, parmesan and gremolata

Rump of Wicklow Lamb

With thyme and barley

All main courses served with a selection of sides

TO FINISH

Macerated Blueberries in Mum's Freshly Baked Almond Cake

With crème fraîche vanilla sorbet

Roasted Pineapple

Pineapple roasted in rum with vanilla ice cream, raw pineapple and pineapple parfait

Chocolate, Caramelia and Citrus Sphere

Chocolate Sphere melted with hot chocolate and mandarin sauce with caramelised chocolate ice cream centred with lemon purée and broken chocolate crumble

Selection of Ice-creams or Sorbets



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