



FADE STREET SOCIAL
GASTROBAR MENU



THE SHARING OF
FOOD IS THE BASIS
OF SOCIAL LIFE



GRILL CHARRED

Charcoal roasted Point end steak with a parmesan, chestnut and mushroom tart GA

6oz €19 / 8oz €25

Slow roast whole baby chicken, onion lyonnaise and peppered bacon

€13.00 

Pork cheek poached with fennel powder with quince purée and coriander

€12.00 ★

Charred tuna loin with heirloom tomato, toast, aubergine and walnut purée GA

€15.50

Thinly sliced magret duck breast served pink with pickled kumquats, pain d'epice, scented shallot purée, orange dressing and handmade confit duck spring roll DA GA EA

€12.00

Great Irish sirloin with rosemary and bone marrow butter GA

6oz €22 / 8oz €30

BRAISED

Thinly sliced duck with foie gras, white beans, smoked bacon truffle and onion lyonnaise DA EA

€17.00

Crispy salt cod brandade and squid with pickled red pepper, chick peas and chorizo CD CG

€9.50

Chinese pork belly, slow cooked with Asian spices and crispy peanut brittle CG CN

€12.50 ★ 

Fillet of sole topped with crispy shallots dry ham, black olives, borlotti beans and rosemary CD CG

€12.00



CARPACCIO

Chicken canapé, crispy chicken skin, baba ganoush, toasted walnut and dill CG CN

€8.95

Beef Carpaccio with pickled mushrooms, radish, wasabi mayonnaise and smoked oil

€11.00 ★

Tuna and tomato ravioli, shallot and tomato fondue with coriander, basil and lemon confit

€10.50 ♥

Octopus rolled in herbs served with thin slice of Spanish ham brushed in pork fat scented with rosemary CA

€15.00

Cured leg of Iberico ham, with a reblochon custard and grissini bread sticks GA DA

€15.00



COATED & FRIED

Whole soft shell crab in sesame spice flour with miso mayonnaise, crab and lemongrass dipping

sauce CG CN CE CO

€14.00 / 2 CRAB ★

Prawn tempura on charred crusty bread with pesto, tomato, herbs, lemon purée and good olives CG CN

€9.50

(Little Bites)

Floured crispy chifon squid with light lobster mayonnaise and tarragon CG CE

€7.50

Salted popcorn with crispy free-range chicken cooked in tapioca flour, rolled in sumac with truffle butter CG CE CO

€6.00

Mini goats cheese logs wrapped in ham brushed with balsamic and truffle honey CO CG CE

€6.00

SNACKS

Mini crab hotdog, lobster meat bound in béarnaise and melted hazelnut butter, brioche roll CG CN CE CD

€11.95 ★

Bacon and cabbage burger, fried pork belly in balsamic, smoked pudding, crispy cabbage, peppered bacon, lyonnaise and a milk bun CG CD CE

€7.50 🧑

Cured salmon with truffle honey, yoghurt and lemon purée CG CD

€6.00

TAPAS FROM THE GARDEN

Wild Irish mushroom with celeriac and cep dressing CD

€6.50 ♥

Truffle hen egg, potato and olive oil foam, toasted soldier with hollandaise and mushroom powder CE CG CD

€7.50

Pumpkin macaroni with spring onion and parmesan CG CD CE

€8.00

Truffle pasta with charred asparagus and parmesan CE CD CG

€10.00

Chargrilled leeks with shaved parmesan, duck egg and hazelnut mayonnaise NA EA DA

€6.75



SIDES & EXTRAS

Selection of sourdough bread with mushroom butter and chive crème fraîche CG CD

€5.00

Crispy airbags stuffed with truffle cheese wrapped in dried ham CG CD

€4.95

Skinny fries with grated parmesan, smoked bacon and brown onion purée DA CG

€4.50

Chickpea chips fried in semolina with warm garlic and pernod custard CG CE CD

€5.00

Potatoes cooked in beef dripping topped with hollandaise & herbs CG DA EA

€5.00 

Fine green beans rolled in cep dressing with mushroom powder, lemon zest and chervil DA EA

€4.95

Seasonal veg from the garden EA DA

€5.20

TO SHARE

Charcoal roasted point end steak with a parmesan, chestnut and mushroom tart GA

€30.00 / 10oz

Pork cheek poached with fennel powder with quince purée and coriander

€20.00 ★

Charred tuna loin with heirloom tomato, toast, aubergine and walnut purée GA

€30.00

Thinly sliced magret duck breast served pink with pickled kumquats, pain d'epice, scented shallot purée, orange dressing and handmade confit duck spring roll DA GA EA

€24.00

Great Irish sirloin with rosemary and bone marrow butter GA

€36.00 / 10oz



PASTRIES

Coconut two textures, black olive
caramel, coconut tuiles DA EA

€8.00

Baby banoffi, banana purée,
caramel jelly, condensed milk
caramel with banana sorbet and
biscuit crunch GA CO EA

€7.50 

Dark and white chocolate mousse,
hazelnut and orange confit with a
caramelized toasted brioche CE CO GA NA

€8.50

Grapes poached in tarragon and
star anise, caramel apple and
marzipan ice cream GA DA

€8.50

Blackberry pavlova, white chocolate
chantilly and iced red berry
parfait CO CE

€8.50

Praline doughnuts, tonka bean
cream, white coffee ice
cream GA CO CE CG

€8.00

Apricot and Litchi soup, honey and
macadamia nuts parfait, litchi ice
cube GA CO CE

€7.50



★ RECOMMENDED

♥ LIGHT

👦 RECOMMENDED FOR KIDS

CG CONTAINS GLUTEN

CN CONTAINS NUTS

CD CONTAINS DAIRY

CE CONTAINS EGGS

GA GLUTEN ADAPTABLE

NA NUT ADAPTABLE

DA DAIRY ADAPTABLE

EA EGG ADAPTABLE