

## SET MENU

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*

**€65 per person**

**Selection of Sourdough, Brown Seed and White Flour Crusty Rolls with Smoked or Unsalted Butter**



## TO START

### **Beef Tongue and Carpaccio of Scallop**

thin raw slices of fresh Irish scallop marinated in chervil and lemon zest on hot truffle cheese flat bread with crispy beef tongue and celeriac puree

### **Smoked Salmon**

layered on filo, baked with seaweed, crème fresh and trout caviar

### **Roasted Pork Belly**

roasted pork belly with lyonnaise, balsamic, crushed turnip, peppered bacon and crispy pork rillette

### **Pickled Carrot and Tarragon Salad**

strips of pickled carrot, wild leaves, nasturtium, rocket, shallots and chives bound in fresh carrot juice dressing

## MAINS

*Our favourite beef cuts to share:*

### **Dry aged Rib on the Bone & Chateaubriand**

with veal jus & marrow bone butter

### **Turbot**

roasted Turbot with peas, smoked bacon and chervil sauce

### **Lamb**

rump of Wicklow lamb basted in thyme and barley

### **Beef Stew**

rich beef and Guinness stew with parsley, oyster cream and parsnip puree

### **Mushroom Open Ravioli**

with truffle, parmesan and gremolata (v)

### **Cold vegetable plate**

seasonal vegetables from the garden with lemon dressing, baby leaves and potato gnocchi

### **All main courses served with**

a selection of sides.

## TO FINISH

### **Macerated Blueberries in Mum's Freshly Baked Almond Cake**

with crème fraiche vanilla sorbet

### **Banoffi**

with vanilla crème fraiche, banana sorbet and digestive crisps

### **Baked Egg Vanilla Custard**

caramelised with brown sugar, raw slices of fresh granny smith & pineapple with a salted almond tuile

### **Selection of Sorbets**

cherry, chocolate, banana, blueberry, crème fraîche

### **Selection of Ice creams**

cocoa (100%) from the white of the cocoa shell, dry roasted peanut, caramelised chocolate, vanilla, red apple

All Fade Street Social beef is 100% Irish. 4-6 Fade Street, Dublin 2 / 01 604 0066.

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12.5% service charge on tables of 6 or more people, 100% of tips are distributed to our staff at the end of every day. Service charge and tips are discretionary.