



Fade St. SOCIAL

BY DYLAN MCGRATH

[MENU](#)

€35 LUNCH & EARLY EVENING MENU

Available Lunch 12.30 -2.30pm & Early Evening – 7 days 5 – 6pm
(not available for groups of 13 or more Fri & Sat evening)

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

€35 per person



TO START

Pumpkin Flatbread

pumpkin purée, fresh rosemary, parmesan, onion purée, mozzarella, chestnut and mushroom

Pork Belly

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

Sea Trout

poached sea trout with pickled Thai shallots, crab and lemongrass sauce, edamame beans and cucumber

Jerusalem Artichoke Soup

confit chicken wing, poached quail eggs, chervil cream, morteau sausage and truffle

MAINS

Pork Chop

rare breed pork chop with rosemary and a little crispy cracklin

Roasted Hot Smoked Salmon

beetroot, avocado, coriander and raw radish pulled fresh from the garden

Denver Roll Steak

with bonemarrow butter

Mushroom Open Ravioli

with Truffle, Parmesan and Gremolata

From the garden

a take on peas and carrots

All main courses served with

a selection of sides

TO FINISH

Banoffi

with vanilla crème fraiche, banana sorbet and digestive crisps

Rhubarb Trifle

with crunchy praline & reduced milk mousse