



Fade St.
social

BY DYLAN MCGRATH

SET

MENUS

LUNCH AND EARLY EVENING

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 & Chestnut Flatbread

pumpkin purée, fresh rosemary, parmesan, crispy pork belly, onion purée, Irish mozzarella, sliced chestnut, fried mushroom

Burn House Smoked Salmon

with trout caviar

Pickled Carrot and Tarragon Salad

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

Roasted Pork Belly

with crushed turnip, peppered bacon and crispy pork rilette

MAINS

Pork Chop

rare breed pork chop with rosemary and a little crispy crackling

Cod

with lettuce and chervil sauce

Rabbit

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

Mushroom Open Ravioli

with truffle, parmesan and gremolata

Denver Roll Steak (€5 supplement)

with bonemarrow butter

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

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Dylan McGrath

€45 per person

TO START



Scallop

studded with smoked salmon baton breadcrumb with colcannon and hollandaise

Roasted Pork Belly

with crushed turnip, peppered bacon and crispy pork rilette

Pickled Carrot and Tarragon Salad

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

White Pudding and Cabbage Soup

with nutmeg potato puree and thin slices of duck liver

MAINS

Denver Roll Steak

with bonemarrow butter

Sea Trout

with brown shrimp, tomato and smoked butter sauce

Classic Irish Stew

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

Pork Chop

rare breed pork chop with rosemary and a little crispy crackling

Mushroom Open Ravioli

with truffle, parmesan and gremolata

Celeriac Cabbage and Apple

celeriac purée with sticky glazed cabbage, apple purée topped with potato mousse

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, caramelised condensed milk, vanilla crème fraîche, caramel jelly, digestive biscuits, banana sorbet, caramel mousse

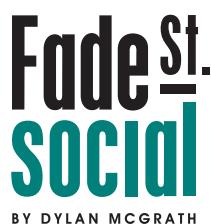
Selection of Sorbets

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

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Dylan McGrath

€55 per person

Selection of Sourdough, Brown Seed and White Flour Crusty Rolls with Mushroom and 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

smoked salmon layered on filo, baked with seaweed, crème fraîche and trout caviar

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

Lamb

rump of wicklow lamb basted in thyme and barley

Salmon

salmon roasted with crab and lemongrass sauce

Wexford Sirloin 8oz

wexford sirloin with hazelnut beurre noisette and chervil

Rabbit

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

Mushroom Open Ravioli

sheets of thin pasta brushed in cep dressing and mushroom creamn

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 fraîche vanilla sorbet

Banoffi

with vanilla crème fraîche, 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.
Follow us on Facebook - www.facebook.com/FadeStreetSocial. www.FadeStreetSocial.com
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.

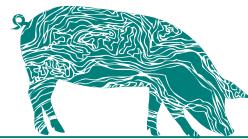
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Dylan McGrath

€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

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Fade St. SOCIAL

DYLAN MCGRATH

SUGGESTED
WINE LIST

[MENU](#)

WHITE

- Quinta da Alorna “Cardal” White 2014** €26.50
Tejo, Portugal | Grape Varieties: Fernão Pires, Moscatel | Abv: 12.5%
Fresh and soft, with notes of rose petal. Slightly spritzy with generous ripe fruit.
- Santa Rita Gran Hacienda 2015** €26.50
Lontué Valley, Chile | Grape Varieties: Sauvignon Blanc, Semillon | Abv: 13%
Fruity nose of lime, grapefruit, passion fruit and acacia flowers. Fresh acidity and a rich and long finish.
- Domaine Coustellier Chardonnay 2013** €30.00
Languedoc, France | Grape Varieties: Chardonnay | Abv: 13,5%
A deliciously fresh Chardonnay which shows lovely clean fruit and well balanced crisp acidity with a delicate lick of oak.
- Ca’ Donini Pinot Grigio 2014** €32
Veneto, Italy | Grape Varieties: Pinot Grigio | Abv: 12%
This delicious Pinot Grigio is full of flavor with bright notes of honey, apple and wildflowers. It is fresh, clean and lively with a pleasing, lingering aftertaste of ripe pears.
- MAN family wines Chenin Blanc 2015** €35.00
Agter-Paarl, South Africa | Grape Varieties: Chenin Blanc | Abv: 12.5%
Bursting with flavour, this Chenin Blanc has mouth-watering tropical fruit flavours offset by a vibrant acidity.
- Víña Cartin Albariño 2013** €37.00
Rias Baixas, Spain | Grape Varieties: Albariño | Abv: 12.5%
Medium body, balanced acidity and citrus aromas, nicely structured with hints of ripe fruit. Lively finish.
- Winzer Krems Riesling ‘Von den Terrassen’ 2014** €40.00
Krems, Austria | Grape Varieties: Riesling | Abv: 12.5%
Typical Riesling from the steep slopes of Danube River. Nervy and dry, piercing acidity and long lasting aftertaste. This Austrian bottle will pleasantly surprise even the most seasoned Riesling fans.
- La Chablisienne ‘La Pierrelée’ Chablis 2013** €46.00
Burgundy, France | Grape Varieties: Chardonnay | Abv: 12,5%
A classically dry, stony, mineral Chablis. An exotic bouquet with apple, citrus and vanilla notes. Full and rich in the mouth with a reminder of its aromatic finesse.
- Marble Leaf Sauvignon Blanc 2014** €40.00
Marlborough, New Zealand | Grape Varieties: Sauvignon Blanc | Abv: 12,5%
Classic Marlborough style with a mineral edge. Strong varietal characters of passionfruit and grapefruit with a long, dry stony finish.
- Trimbach Alsace Classic Pinot Blanc 2013** €45.00
Alsace, France | Grape Varieties: Pinot Blanc | Abv: 12%
Aromatic nose shows floral notes, spices and soft citrus fruits. The palate is dry, fruity and intensely flavoured and leading to a long, rounded finish.
- Domaine Paul Doucet & Fils Sancerre Blanc 2015** €45.00
Loire Valley, France | Grape Varieties: Sauvignon Blanc | Abv: 12.5%
A distinctive citrus taste with a crisp clean finish. This wine shows a complexity and depth that can rarely be found in Sauvignon Blanc.
- Joel Gott Unoaked Chardonnay 2014** €48.00
Monterey, Sonoma and Napa – California, USA | Grape Varieties: Chardonnay | Abv: 13.8%
Modern and refreshing unoaked Chardonnay from the premium Californian regions of Napa, Sonoma and Monterey. Bright tropical fruit is accompanied by zesty acidity and a nice savoury tone. This is the antithesis of the California Chardonnays of old which were intensely oaky and oily in style.
- Bodegas Mengoba, Godello Sobre Lias, 2014** €59
Bierzo, Spain | Grape Varieties: Godello | Abv: 13%
A fascinating, individual wine. Structured and complex with exotic aromas of musk, baking apples, warm croissants and white flowers. It’s sappy and fresh in the mouth, with orchard fruit, quince, floral and crushed stone flavours. A perfect vino blanco to pair with wild game, rich seafood dishes, jamón, cheeses, and poultry dishes.

RED

- Quinta da Alorna “Cardal” Red 2013** €26.50
Tejo, Portugal | Grape Varieties: Touriga Nacional, Castelao, Tinta Miuda | Abv: 13,5%
 A youthful, fresh and well balanced wine showing generous fruit, produced using indigenous Portuguese grapes.
- Santa Rita Gran Hacienda Merlot 2014** €26.50
Rapel Valley, Chile | Grape Varieties: Merlot | Abv: 13.5%
 Aromas of plum and soft floral characters give way to richer, almost chocolatey flavours on the palate
- Château Grand Pascaud Bordeaux Superieur 2012** €32.00
Bordeaux, France | Grape varieties: 50% Merlot, 35% Cabernet Sauvignon, 15% Cabernet Franc | Abv: 13%
 Excellent concentration of blackcurrant and plum on the nose, with similar lovely fruit intensity on the palate. Tannin is very well-textured and the finish is long, with fruity complexity.
- Côtes du Rhône ‘La Borde’ 2013** €33.00
Rhone Valley, France | Grape Varieties: Grenache (60%), Carignan (40%) | Abv: 14.5%
 Deep garnet colour with a delicate nose of red fruits, black currant jelly and cedar. Well balanced with spicy herbal character.
- Allozo Ladero Tempranillo Reserva 2009** €34.00
La Mancha, Spain | Grape Varieties: Tempranillo | Abv: 14%
 Intense cherry-red with brick hues on the rim. Clean, powerful nose with aromas of sweet, ripe, red fruit and oak ageing. Full-bodied, black fruit flavours with polished tannins and a long finish.
- Ambo Nero Pinot Noir 2015** €34.00
Pavia, Lombardy, Italy | Grape Varietal: 100% Pinot Noir | Abv: 12.8%
 Quintessential notes of Pinot Noir with berry and black cherry aromas. Delicate and fruity on the palate, velvety and smooth. Superb value.
- Callia Malbec ‘Blend de Terroirs’ 2014** €36.00
San Juan, Argentina | Grape Varieties: Malbec | Abv: 13,5%
 Deep red and vivacious wine, with bright purplish tints. Aromas of wildberries, raspberries and cherries, melded with vanilla and chocolate notes contributed by oak. Persistent mouth-feel, supported by tannins that are firm and structured, yet sweet and pleasant.
- Finca Nueva Rioja Reserva 2008** €42.00
Rioja, Spain | Grape Varieties: Tempranillo | Abv: 14%
 This wine spends 24 months in old French oak. Very fine and elegant: rich, dense and sweet with plum and cherry fruit, refined minerality and some spiciness. Firm yet fine-grained tannins. Great concentration with superb balance.
- Joseph Drouhin Fleurie 2013** €55.00
Beaujolais, France | Grape Varieties: Gamay | Abv: 13%
 Pleasant aromas of lilac and violets lead onto a palate with great charm and delicate flavours of strawberry and cherry.
- Château Côtes de Bonde Montagne Saint Emilion 2011** €46.00
Bordeaux, France | Grape Varieties: Merlot, Cabernet Franc | Abv: 13%
 A nose with evokes leather and undergrowth with hints of coffee, chocolate and caramelized cherry. On the palate, a supple attack, developing into harmonious sensations and very discernable tannins on the finish.
- ‘Toar’ Valpolicella Classico Superiore, Masi, 2011** €55.00
Valpolicella, Veneto, Italy | Grape Varieties: Corvina, Rondinella, Oseleta | Abv: 13%
 In this wine the usual valpolicella grapes are joined by the Masi re-discovered Oseleta grape. Oseleta adds deep colour and a tannic structure and flavours of damson and dark chocolate to the lovely cherry fruit of the Corvina and Rondinella grapes. There are also floral and tarry notes to accompany the sweet fruit flavours. Overall a complex and intriguing Valpolicella.
- Arbéta Barolo D.O.C.G. 2011** €65
Piedmont, Italy | Grape Varietal: 100% Nebbiolo Abv: 14%
 A giant of Italian red wine and one of only 5 noble grape varieties the world over. This vino rosso is garnet with orange hues, intense notes of red fruit and violet. Ample and velvety palate with a finish full of spice and subtle vanilla.
- Domaine Christian Bernard “Les Cotes” Fleurie 2013** €49
Burgundy, France | Grape Varieties: Gamay | Abv: 13%
 A very fruity nose with red fruit aromas of strawberries and redcurrants. There is plenty of fruit on the palate, with underlying, smooth-textured tannins and a full, long, juicy fruit finish.

SPARKLING

Biancavigna Prosecco Frizzante NV €38.00

Valdobriadene, Veneto, Italy | Grape Varieties: Glera | Abv: 11%

Brilliant straw-yellow with green reflexes, fruity nose with a marked scent of apple and white fruit.

CHAMPAGNE

Champagne L  t   Vautrain Brut NV

  70

Champagne, France

This light-medium bodied, value-packed gem makes its way to the palate on a silky smooth texture dishing out a balanced, crisp and refreshing mouthful of racy blood orange and lemon zest.

Bollinger Special Cuv  e NV

  85

Champagne, France

The Bollinger style is distinctive for its full-bodied toasty character derived from a high proportion of Pinot Noir and the inclusion of base wine that has been matured in oak.

Perrier-Jouet NV

  80

Champagne, France

Fresh and lively with spiraling bubbles, delicate bouquet, and a subtle complex flavors. Serve for all occasions, hors d'oeuvres, caviar, seafood dishes with light elegant sauces, or smoked salmon.

Gosset Grand Reserve Millesime 2004

  95

Champagne, France

The Oldest Champagne house in the world, created in 1584. Their Grande Reserve is an elegant blend of Chardonnay, Pinot Noir and Pinot Meunier and shows all the hallmarks of great Champagne including a rich but restrained palate, a creamy mousse and super fine bead.

Ruinart Blanc de Blanc NV

  95

Champagne, France

Ruinart Blanc de Blancs is produced from a blend of 100% premiers crus Chardonnay grapes from the best of recent vintages.

Perrier-Jouet Belle Epoque 2004

  120

Champagne, France

This sublime and consistent Grand Brut reflects the House terroir: a blend 25% Chardonnay, 35% Pinot Noir, 40% Pinot Meunier, a wine which is light and elegant from the exceptional quality of the Chardonnay component. Exceptionally elegant.

Dom Perignon Vintage Brut 2004

  190

Champagne, France

The soft delicate flavours continue while the senses are tickled by the most delicate of fine bubbles. Though this is such a fine delicate wine, the complexity is astounding, along with its length. Stunning.

CHAMPAGNE ROSÉ

Billecart Salmon Brut Rosé NV

€70

Champagne, France

Bright and elegant, this offers appealing flavors of ripe black cherry, raspberry and orange peel that show hints of toasted raisin bread, anise and sweet smoke. Offers a beautiful texture, with a long, mouthwatering finish. Drink now through 2015.

Moët et Chandon Rosé Imperial NV

€85

Champagne, France

A soft rose touched by raspberry flavors, this is generous and juicy in the middle, cut by a sharp acidity in the finish. It hints at the scent of pressed flowers.

Laurent Perrier Brut Cuvée Rosé NV

€125

Champagne, France

This salmon-pink rosé Champagne is truly remarkable for its highly expressive bouquet, stemming from very careful preservation of fresh fruit aromas during the winemaking. Made with 100% pinot noir using skin contact, also known as the saignée method, Laurent-Perrier's know-how and attention to quality produces a finely crafted rosé with both depth and freshness. It has become the benchmark for rosé Champagne around the world.