



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*

TO START

Pork belly Roasted pork belly with lyonnaise, balsamic, crushed turnip, peppered bacon and crispy pork rilette.	9.5	White pudding & cabbage soup White pudding with nutmeg potato puree, thin slices of duck liver and hot cabbage soup.	8.5	Scallop Muirin studded with smoked salmon baton, bread crumbed with colcannon and egg butter mousse.	9
Pickled carrot and tarragon salad Strips of pickled carrot, wild leaves, nasturtium, rocket, shallots and chives bound in fresh carrot juice dressing.	8	Oysters Natural oysters with chilled cured salmon cream, cucumber, lemon shallot dressing and seaweed.	11.95	Duck liver mousse with white beans and smoked bacon Warm foie gras mousse with baby white beans, onion, smoked bacon, hint of truffle, slices of pink duck on crispy bread.	11.5

WOODFIRED

Here we've taken some familiar and European flavours and applied them to a range of flatbreads that can be eaten light or bulked out to a bigger meal for one or two. Try choosing a cut from the recommended charred section and you're guaranteed a substantial feast!

	Big	Small		Big	Small		Big	Small
Pumpkin, pork & chestnut Pumpkin purée, fresh rosemary, parmesan, crispy pork belly, onion purée, Irish mozzarella, sliced chestnut, fried mushroom.	21	12	Chorizo, tomato & squid Chorizo and tomato sauce, tomato petals, onion lyonnaise, pesto, fried chorizo, rosemary, black olives, red pepper slices, baby squid, red pepper hummus, chorizo oil, baby mozzarella, baba ghanoush, smoked paprika, torn basil/coriander.	21	12	Beef & truffle Truffle béchamel, rosemary, Irish mozzarella, onion lyonnaise, onion purée, roasted beef and raw slices of fillet, aged parmesan and rocket.	26	16
						Pumpkin flatbread Pumpkin purée, fresh rosemary, parmesan, onion purée, Irish mozzarella, sliced chestnut, fried mushroom.	18	10

BRAISED

The classic stew is something we Irish have done for generations throughout our history. It more than likely started as a technique to deliver substantial and filling meals with cheaper cuts of meat for large families. We like to think this hearty choice should bring you real comfort.

	For 2	For 1		For 2	For 1		For 2	For 1
Lamb Classic Irish stew with spiced cream, drops of potato mousse and crispy balsamic fillet, scented with lovage and celery leaves. (Served with crusty bread and hazelnut butter).	31	17.5	Beef Rich beef and Guinness stew with parsley, oyster cream and parsnip puree.	28	16	Rabbit Braised rabbit leg with white wine, smoked bacon, tarragon and onion.	29	15.5

CHARRED & SMOKED

Cooking with charcoal and different woods to create smoky flavours is one the oldest cooking methods known to man.... without an overly complex cooking repertoire in our culture....We are sure this is a method that our ancestors used effectively in their everyday lives.

Pork Rare breed pork chop with rosemary and a little crispy crackling.	20	Wexford sirloin Wexford sirloin with hazelnut beurre noisette and chervil.	32	Salmon Salmon roasted with crab and lemongrass sauce.	24
Saddle of Lamb Lamb saddle basted in thyme and barley.	27	Fillet beef With cep hollandaise, chervil and tarragon.	34	Turbot Roast turbot with celeriac, smoked sausage and chou croute.	32
Lamb T-Bone Lamb T-bone for two with crisp polenta, confit tomato, belly ravioli, black olive and rosemary.	60				

Sauce on the side- Rosemary jus / thyme and barley / bone marrow butter / hazelnut and chervil jus / hollandaise / cep béarnaise / crab, lemongrass and tomato / tomato smoked butter sauce / chervil sauce - €3 euros each.

ON THE BOARD

Aged rib on the bone - €11.50

Chateaubriand - €14.95

Tomahawk steak - €10.50

Dexter - €16.00

Wild Irish Boar - €12.50

Denver roll - €13.25

These are our favourite meat cuts to share, be warned they sell out quickly

All prices per 100g of meat, portions are pre-cut to sizes written up on our chalkboard.

VEGETABLES & SALADS

These dishes can be made big or small to cater for vegetarians, subject to produce being available from Irish farms that we trust.

	Big	Small		Big	Small		Big	Small
Mushroom open ravioli Open mushroom ravioli with truffle, parmesan and gremolata.	17	8.5	Bacon and egg salad Wild leaves with crispy bacon, slices of peppered ventriche bacon, thin slices of lardo, rocket, parmesan, soft poached hen's egg and shallots.	16	9	Pickled carrot and tarragon salad Strips of pickled carrot, wild leaves, nasturtium, rocket, shallots and chives bound in fresh carrot juice dressing.	15	8
From the garden A take on peas and carrots.	14	7.5						

SIDES FROM THE FARM

One thing we do in Ireland very well, especially in today's climate, is to embrace the farm and use its produce to its fullest potential.

Blackened cauliflower & hazelnut Cauliflower fondant roasted in nut brown butter with hazelnuts.	5	Sprouts Roasted braised sprouts, smoked bacon and chestnuts.	5	Chunky chips Hand cut chips with truffled goats cheese, ventriche bacon and lardo crudo.	5.5
Spuds Great creamy mashed potatoes.	4.5	Mushroom open ravioli Sheets of thin pasta brushed in cep dressing and mushroom cream.	6.75		



AN IRISH RESTAURANT

Please inform your server of any allergies or dietary requirements.

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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.

