

# ENGLISH

★  
RECOMMENDED

♥  
LIGHT

  
RECOMMENDED FOR KIDS

## GRILL CHARRED

Charcoal roasted great Irish sirloin with a parmesan, chestnut and mushroom tart

€12.00 / €20.00

Slow roast half/whole baby chicken, onion layonnaise and peppered bacon

  
€6.00 / €12.00

Patanegra Iberico pork poached with fennel powder with quince purée and coriander

★  
€12.00 / €20.00

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

€10.50 / €19.00

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

€9.50 / €17.00

Point end steak with rosemary and bone marrow butter

€10.00 / €18.00

Fillet of sole topped with crispy shallots, with lentils, smoked bacon and onion lyonnaise

★  
€10.00 / €18.00

## SNACKS

Cured salmon with truffle honey, yoghurt and lemon purée

€5.50

Chicken carpaccio, crisp chicken skin, baba ganoush, toasted walnut and dill

€7.95

Selection of brown seed rolls, white bread and foccaccia in a bag with mushroom/unsalted butter

€5.00

Mini lobster hotdog, lobster meat bound in béarnaise and melted hazelnut butter, brioche roll

★  
€11.95

Baby crab toasties with melted cheese, duck egg hollandaise, skinny fries and truffle mayonnaise

  
€8.95

Crispy airbags stuffed with truffle cheese wrapped in dried ham

€4.95

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

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€10.50

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

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€7.50

Skinny fries with grated Parmesan, smoked bacon and brown onion purée

€4.50

Hot 3 cheese truffle muffins with waffle celeriac milk and truffle duck cream

€7.95



12.5% service charge will be added to table of six or more people,  
100% of our tips are distributed to our staff.

## BRAISED

Braised lamb with roasted saddle warm  
Truffle cream and coco beans

€12.50

Duck with warm foie gras mousse,  
white beans, onion smoked bacon  
and truffle

€14.50

Aged venison loin in a casserole  
of white beans, charred venison  
sausage, game stock, roasted  
breadcrumbs and celeriac

€13.50

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

€9.50

Slow roast half baby chicken with  
crispy shallots, lentils, smoked bacon  
and onion lyonnaise

€10.00

Fillet of sole topped with malt bread  
crumb, baba ganoush, dry ham and  
borlotti beans

€10.00

## COATED & FRIED

(Little Bites)

Floured crispy chiffon squid with light  
lobster mayonnaise and tarragon

€5.50

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



€6.00

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



€5.50

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



€11.50

Crispy salt cod brandade and squid  
with pickled red peppers, chickpeas  
and chorizo

€8.50

Chickpea chips fried in semolina with  
warm garlic and pernod custard

€5.00

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

€9.50

Spiced quail legs with mango, radish,  
lychee, soya caramel and crème fraiche

€7.50



## TAPAS FROM THE GARDEN

Wild Irish mushroom with celeriac  
and cep dressing



€5.95

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

€6.85

Pumpkin macaroni with spring onion  
and parmesan

€8.00

Potatoes cooked in beef dripping  
topped with hollandaise & herbs



€4.50

Truffle pasta with charred asparagus  
and parmesan



€9.00

Chargrilled leeks with shaved  
Parmesan, duck egg and hazelnut  
mayonnaise

€5.95

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

€4.95

Seasonal vegetables from the garden  
with chervil hollandaise and truffle

€5.20



## PASTRIES

Coconut two textures, black olive  
caramel, coconut tuiles

€8.00

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



€7.50

Dark and white chocolate mousse,  
hazelnut and orange confit with a  
caramelized toasted brioche

€6.50

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

€6.50

Blackberry pavlovas, white chocolate  
chantilly and iced red berry parfait

€8.50

Praline dougauts, tonka bean  
cream, white coffee ice cream

€8.00

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

€7.50

## CIDER

- Bulmers Original €6.50
- Bulmers Pear €6.50
- Bulmers Berry €6.50
- Bulmers Cloudy Lemon €6.50
- Bulmers Strawberry&Lime €6.50
- Bulmers Light LN €6.00

- Sierra Nevada Torpedo €6.90
- Florisgaarden Fraise €5.80
- Erdinger Hefe €6.50
- Erdinger NA €5.00

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### For 2

- ESTRELLA Inedit Serves 2 €16.90
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## BEER

- Budvar €6.50
- Spaten €6.50
- Staropramen €6.50
- Chimay Red €6.80
- Sierra Nevada Seasonal €6.50

## DRAUGHT BEER

- Becks Vier €6.00
- Clonmel €6.00
- Maggies Leaf IPA €6.30
- Hoegaarden €6.40
- Lefe Blonde (350 ml) €5.80
- Guinness €5.90

For our full range of bottled beers and ciders, please see our Cocktails & Drinks Menu

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## SOFT DRINKS

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- Coke €3.00
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- Diet Coke €3.00
- 7up €3.00
- Diet 7up €3.00
- Club Orange €3.00
- Club Lemon €3.00

- Large Still Water €2.50
- Large Sparkling Water €2.50
- Tonic Water €2.50
- Soda Water €2.50
- Ginger Ale €2.50
- Bitter Lemon €2.50
- Apple Juice €2.50

- Cranberry Juice €2.50
- Orange Juice €2.50
- Tomato Juice €2.50
- Glass Milk €1.50



# COFFEES

Americano

€3.50

Cappuccino

€4.25

Latte

€4.25

Espresso

€3.00

Double Espresso

€3.95

Macchiato

€3.35

Mocha

€4.75

Flat White

€4.25

Hot Chocolate

€4.25

Decaf Coffee

€3.00

## Special!

Irish Coffee

€8.75

Baileys Coffee

€8.75

French Coffee

€8.75

Calypso Coffee

€8.75

*Hot  
Whiskey*  
€5.95

# TEAS

Breakfast Tea

Green Tea

Peppermint Tea

Camomile Tea

Earl Grey

Rooibos Tea

White & Cranberry

€3.15 For All Tea





# Fade St. SOCIAL

BY DYLAN MCGRATH