

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
with peas, broad beans, onion
lyonnaise 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

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

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

€7.50

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

★
€10.50

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

★
€7.50

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

€3.95



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

COATED & FRIED

CARPACCIO

Air-dried lamb, onion, fig purée with black olives and celery leaves

€8.50

Crab bound in celeriac and apple purée with sushi ginger water vinaigrette

€8.50

Cured salmon with truffle honey, yoghurt and lemon purée

★
€5.50

Beef Carpaccio with pickled mushroom, radish, wasabi mayonnaise and smoked oil

★
€9.50

Tuna and tomato ravioli, shallot and tomato fondue with coriander, basil and lemon confit

♥
€8.50

Octopus rolled in herbs served with thin slice of Spanish ham brushed in pork fat scented with rosemary

€9.00

Cured leg of Iberico ham, with a reblochon custard and grissini bread sticks

€9.50

(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

★
€5.50

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

★
€9.00

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

€9.00



TAPAS

FROM THE GARDEN

Wild Irish mushroom with celeriac
and cep dressing



€5.95

Pumpkin macaroni with spring onion
and parmesan

€8.00

Potatoes cooked in beef dripping
topped with hollandaise & herbs



€3.95

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

€6.50

Seasonal vegetables from the garden
with chervil hollandaise and truffle

€3.95



PASTRIES

Coconut rice pudding with lemongrass
& melon sorbet and ginger mousse



€6.95

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



€6.95

Chocolate and rose yoghurt ice cream
in a waffle cone



€4.00

Neapolitan sandwich, chocolate,
vanilla, strawberry with a crispy wafer



€5.00

Selection of ice creams or sorbets

*Ice creams; Strawberry,
Caramel, Vanilla,*

*Sorbets; Banana,
Lemongrass & Melon, Pear*

€5.00

Basil sugar doughnuts with lychee &
mango dipping sauce



€6.95

Chocolate mousse with hazelnut ice
cream and raspberry glass

€7.50

CIDER

- Bulmers Original
€6.50
- Bulmers Pear
€6.50
- Bulmers Berry
€6.50
- Lindemans Apple Cider
€8.00

- Hoegaarden
€5.90
- Sierra Nevada
€6.50
- Fullers Honeydew
€7.30
- Howling Gale Ale
€5.90
- Erdinger NA
€5.00

BEER

- Greens Gluten Free Pils
€6.10
- Budvar
€6.25
- Innis & Gunn
€16.90
- Chimay Red
€6.80
- Mangozo Flavoured Beer
€5.90
- Spaten
€6.50
- Franziskaner
€6.30
- Staropramen
€6.50

For 2

- ESTRELLA Inedit
★
Serves 2 €16.90

DRAUGHT BEER

- Becks Vier
€6.00
- Stella Artois
€6.20
- Hoegaarden
€6.40
- Lefe Blonde (380 ml)
€5.80
- Guinness
€5.80

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

SOFT DRINKS

- | | | |
|----------------------|--------------------------------|--------------------------|
| Coke
€2.90 | Large Still Water
€2.50 | Apple Juice
€2.50 |
| Diet Coke
€2.90 | Large Sparkling Water
€2.50 | Cranberry Juice
€2.50 |
| 7up
€2.90 | Tonic Water
€1.90 | Orange Juice
€2.50 |
| Diet 7up
€2.90 | Soda Water
€1.90 | Tomato Juice
€2.50 |
| Club Orange
€2.90 | Ginger Ale
€1.90 | Glass Milk
€1.50 |
| Club Lemon
€2.90 | Bitter Lemon
€1.90 | |



COFFEES

- Americano
€3.25
- Cappuccino
€4.00
- Latte
€4.00
- Espresso
€2.80
- Double Espresso
€3.70
- Macchiato
€3.10
- Mocha
€4.50



- Flat White
€4.00
- Hot Chocolate
€4.00
- 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
- €2.90 For All Tea





Fade St.
social

BY DYLAN MCGRATH