

DINNER MENU €69.50

TO START

Cream of Corn Soup

Pickled radish, charred corn ravioli, lovage and Colombo spiced oil 3,7,10

Heritage Tomato Salad

With whipped goat's cheese, croutons, pickled shallots, basil emulsion and lemon dressing 1,3,7,10

Pork Rillet Balls

with apple, watercress and fresh horseradish 1a

Smoked Salmon Mousse

Pressed cucumber, pickled cauliflower florets, dulse & smoked salmon roe & our homemade soda brown bread 1a,1d,4,7

Natural Hummus

Chickpea, confit of garlic, topped with lady green olives, pickled red onion, fried garlic & shallot with freshly baked woodfired ciabatta 1a

MAINS

Coal Roasted Rare Breed Pork Rib Eye

Carrot puree, baby carrot, buttered kale and rosemary & pork gravy 7,9

Grilled Sea Bream

Baby courgettes with Romesco sauce, green olives, roasted artichoke, cherry tomatoes and coriander 4

Rump of Beef

with carrot puree, braised baby gem, roasted artichoke, peas, broad beans and gremolata 7

8oz Sirloin (John Stone)

Caramelized red onion relish, red onion shells, fresh horseradish and watercress (€5 supplement) 9

Courgette & Basil Gnocchi

Gnocchi bound in courgette and basil puree with broad beans, roasted courgette, yellow tomato, Gordal olives and flaked Sam Moore's goat's cheese 1,7

All mains served with a choice of one side

SIDES

Skinny Fries

with rosemary and honey roasted garlic mayonnaise 1,3,10

Tender Steam Broccoli

charred broccoli, toasted hazelnuts and crispy garlic 3,8b,10

Glazed New Potatoes

with herb emulsion 3,7,10

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

ON THE BOARD

Aged Rib of Beef on the bone -

minimum of 3 people sharing
€14.50pp supplement

Chateaubriand -

minimum of 2 people sharing
€18pp supplement

DESSERTS

Summer Fruit Pavlova

With strawberry sorbet, raspberry sauce, lime curd, elderflower and lime syrup 7

Chocolate & Coffee Mousse

Coffee ice cream, chocolate & toasted hazelnuts 7, 8b

Chef's Choice, Single Serve Cheese

Delice de bourgogne cheese, pear, raisin & orange chutney, served with toasted sourdough (supplement €3) 1a,7

Prices include VAT. 12.5% service charge for parties of 6 or more.

Please inform your server of any allergies or dietary requirements. All Fade Street Social beef is 100% Irish.

Allergen Menu: 1 Gluten 1a Wheat, 1b Rye, 1c Barley, 1d Oats / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Milk / 8 Nuts, 8a Almonds, 8b Hazelnuts, 8c Walnuts 8d Cashew, 8e Pecan, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Pine Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphites / 13 Lupin / 14 Molluscs