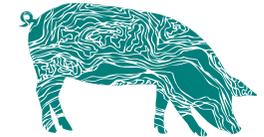


Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so 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



FLATBREADS

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
Poussin, chervil & hazelnut Hazelnut béchamel, fried flatcap mushroom, onion lyonnaise, baba ghanoush, brie, blue cheese, shavings of cured bacon, grated toasted nuts, chopped chervil, parmesan, poussin, truffle honey. <i>Recommended</i> <i>You can replace the poussin, ask your server for other seasonal options</i>	19.5	12	Lamb, fennel and olive Black olive béchamel, lamb mince, fennel purée, parmesan, deep fried anchovy, lemon confit, fennel powder, chopped black olives, cold dill and fennel salad. <i>Recommended</i> <i>Add the rump of lamb</i>	19	11	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. <i>Recommended</i> <i>Add the salmon</i>	19	11
Pumpkin, pork & chestnut Pumpkin purée, fresh rosemary, parmesan, crispy pork belly, onion purée, Irish mozzarella, sliced chestnut, fried mushroom. <i>Recommended</i> <i>Add the rare breed pork chop</i>	19	11	Veal, onion and truffle Truffle béchamel, onion puree, veal mince, parmesan, onion lyonnaise, parsley, brie, truffle and langoustine mayonnaise. <i>Recommended</i> <i>For a veal feast add the veal chop for two</i>	19	11	Beef & truffle Truffle béchamel, rosemary, Irish mozzarella, onion lyonnaise, onion purée, roasted beef and raw slices of fillet, aged parmesan and rocket. <i>Recommended</i> <i>Add the fillet beef</i>	21	13



Fade St.
SOCIAL

BY DYLAN MCGRATH

FLATBREADS