



EAT DRINK

Tried and tasted

Gillian Nelis



Dylan's star not about to Fade

These are exciting times for diners in Dublin, with new restaurants opening on a regular basis. Fresh from securing his full bar licence following a court challenge, **Dylan McGrath** is the latest restaurateur to open a new business in the city, namely **Fade Street Social**, an 8,000 square foot space on the corner of Fade Street and Drury Street.

The ground floor is taken up by a gastro-bar serving tapas-style dishes and a main restaurant. The main restaurant won't be open for a couple of weeks, but the gastro-bar is open now, serving dishes priced from €4 for a chocolate and rose yoghurt ice cream cone to €20 for a charcoal-roasted sirloin steak.

At a preview dinner, there were some stand-out dishes: deep-fried cod cheeks served with a beautifully sweet carrot purée (€8); slow-cooked pork belly with Asian spices and a crispy peanut brittle (€9); and a baked crab toastie with skinny chips and truffle mayonnaise (€6.50).

There are plenty of playful touches: a bacon and cabbage burger for €7.50, mini lobster hotdogs for €9.95 and chickpea chips fried in semolina and served with a warm garlic and Pernod custard for €5.

Leave room for dessert: the coconut rice pudding with lemongrass melon sorbet and ginger mousse is another highlight.

As for the wine, Tomás Clancy leaves no glass unturned on page 10.

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