

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*

TO START

Pork belly Slow cooked pork belly, glazed baby onions, watercress and a red wine salsify. 12	Crispy lamb tongue With mint gribiche sauce, a warm pea and broad bean salad and a lamb stock. 12.50	Scallop Muirin studded with smoked salmon baton, bread crumbed with colcannon and egg butter mousse. 11.95
Oysters <i>Dungarvan</i> oysters with chilled sea water, juice of cucumber, lemon puree, pickled cabbage and trout caviar. 17.50	Duck liver Roasted duck liver, with crushed turnip, chestnut purée, and smoked egg yolk. 15.50	Char-grill carrot Charred roasted carrot with an aubergine purée, walnut pesto and pickled white onion. 9.50
Cauliflower soup Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon & capers in a hot cauliflower soup. 10.50	Sea trout Smoked trout with new potatoes, watercress, pickled shallots, quail egg and a pommery mustard sauce. 13	Mushroom open ravioli Open mushroom ravioli with truffle, parmesan and gremolata. 10.50

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.

Tuna, Mozzarella and Rocket Thinly sliced raw tuna, truffle bechamel, mozzarella cheese, rocket leaves and fennel. 23	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. 23	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. 25
Pumpkin, pork & chestnut Pumpkin purée, fresh rosemary, parmesan, crispy pork belly, onion purée, Irish mozzarella, sliced chestnut, fried mushroom. 20	Veal, onion and truffle Truffle béchamel, onion puree, veal mince, parmesan, onion lyonnaise, parsley, brie, truffle and langoustine mayonnaise. 25	Beef & truffle Truffle béchamel, rosemary, Irish mozzarella, onion lyonnaise, onion purée, roasted beef and raw slices of fillet, aged parmesan and rocket. 28

BRAISED

The classic stew is something we Irish have done for generations throughout our history. It more than likely started as a technique to deliver substantial and filling meals with cheaper cuts of meat for large families. We like to think this hearty choice should bring you real comfort.

Lamb Classic Irish stew with spiced cream, drops of potato mousse and crispy balsamic fillet, scented with lovage and celery leaves. (Served with crusty bread and hazelnut butter). 28	Beef Rich beef and Guinness stew with parsley, oyster cream and parsnip puree. 26	Rabbit Braised rabbit leg with white wine, smoked bacon, tarragon and onion. 26
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CHARRED & SMOKED

Cooking with charcoal and different woods to create smoky flavours is one the oldest cooking methods known to man.... without an overly complex cooking repertoire in our culture....We are sure this is a method that our ancestors used effectively in their everyday lives.

Lamb Saddle of Wicklow lamb basted in thyme and barley. 29	Rib eye Rib eye of beef with red wine butter, parsley breadcrumbs and veal jus. 36	Salmon Salmon roasted with lettuce, crab and lemongrass sauce. 29.50
Pork Rare breed pork chop with rosemary jus and crackling. 27	Sirloin Fermanagh hop fed sirloin, sliced, cured, peppered, smoked bacon and honey roast garlic. 35	Cod Baked cod with lardo, broccoli tempura and Parmesan 29
	Fillet beef With cep hollandaise, chervil and tarragon. 36	Halibut Roasted halibut with fennel, shrimp, fermented lemon and brown butter. 35

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

ON THE BOARD

All prices per 100g of meat, portions are pre-cut to sizes written up on our chalkboard.

Aged rib on the bone - €14
Dexter - €18

Chateaubriand - €17.50
T-Bone - €11.50

Tomahawk steak - €13
Denver roll - €14.75

Sauce on the side - Rosemary jus / thyme and barley / bone marrow butter / hollandaise / cep béarnaise / crab, lemongrass and tomato - €3 each.

VEGETABLES & SALADS – Shareable

These dishes can be made big or small to cater for vegetarians, subject to produce being available from Irish farms that we trust.

Mushroom open ravioli Open mushroom ravioli with truffle, parmesan and gremolata. 17	Bacon and egg salad Wild leaves with crispy bacon, slices of peppered ventrèche bacon, thin slices of lardo, rocket, parmesan, soft poached hen's egg and shallots. 11.50	Pumpkin flatbread Pumpkin purée, fresh rosemary, parmesan, onion purée, Irish mozzarella, sliced chestnut, fried mushroom. 18
Celeriac cabbage and apple Celeriac purée with sticky glazed cabbage, apple purée topped with potato mousse. 14.50	Pickled carrot and tarragon salad Strips of pickled carrot, wild leaves, rocket, shallots and chives bound in fresh carrot juice dressing. 10	

SIDES FROM THE FARM – Shareable

One thing we do in Ireland very well, especially in today's climate, is to embrace the farm and use its produce to its fullest potential.

Blackened cauliflower & hazelnut Cauliflower fondant roasted in nut brown butter with hazelnuts and Parmesan. 6.75	Spuds Great creamy mashed potatoes. 6.50	Spuds, eggs and butter Colcannon croquettes with hollandaise sauce. 6.50
Seasonal cabbage Seasonal cabbage glazed with a layer of apple purée, celeriac and truffle. 7	Colcannon Great creamy mashed potatoes with creamed kale and spring onion foam. 6.50	Chunky chips Hand cut chips with truffled goats cheese, ventrèche bacon and lardo crudo. 6.50
New potatoes Baby ratte potatoes, glazed sticky in chicken stock, bound in crushed egg, chervil and smoked bacon. 6	Mushroom open ravioli Open mushroom ravioli with truffle, parmesan and gremolata. 7	From the garden Our take on peas and carrots. 8.50



AN IRISH RESTAURANT

Please inform your server of any allergies or dietary requirements. All Fade Street Social beef is 100% Irish. Follow us on Facebook - www.facebook.com/FadeStreetSocial. 12.5% service charge on tables of 6 or more people, 100% of tips are distributed to our staff at the end of every day. Service charge and tips are discretionary. www.FadeStreetSocial.com

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