

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*

## SET MENU

€ 3 6 . 5 0 P E R P E R S O N

*Available Early Evening – 7 days 5 – 6pm  
(not available for groups of 10 or more Thurs, Fri & Sat evening)*

## TO START

### Cauliflower Soup

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and capers in a hot cauliflower soup

### Pork Belly

Slow cooked pork belly with glazed baby onions, watercress and red wine salsify

### Mushroom Open Ravioli

With truffle, parmesan and gremolata

## MAINS

### Salmon

Salmon roasted with lettuce, crab and lemongrass sauce

### Pork

Rare breed pork chop with rosemary jus and Crackling

### Flat Iron Steak

With Café de Paris butter and veal jus

### Pumpkin & Chestnut Flatbread

Pumpkin purée, fresh rosemary, parmesan, onion purée, Irish mozzarella, sliced chestnut, fried mushroom

*All main courses served with creamy mashed potatoes*

## TO FINISH

### Banoffi

Banana purée, vanilla crème fraîche, caramel jelly, digestive biscuits and caramel mousse

### Seasonal Pavlova



AN IRISH RESTAURANT

*Please inform your server of any allergies or dietary requirements.*

All Fade Street Social beef is 100% Irish. 4-6 Fade Street, Dublin 2 / 01 604 0066. Follow us on Facebook - [www.facebook.com/FadeStreetSocial](http://www.facebook.com/FadeStreetSocial). [www.FadeStreetSocial.com](http://www.FadeStreetSocial.com)  
12.5% service charge on tables of 6 or more people.

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## SET MENU

€ 47 PER PERSON

*Available all night Sunday to Thursday only*

## TO START

### **Cauliflower Soup**

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and capers in a hot cauliflower soup

### **Pork Belly**

Slow cooked pork belly with glazed baby onions, watercress and a red wine salsify

### **Scallop**

Muirin studded with smoked salmon baton, bread crumbed with colcannon and egg butter mousse

## MAINS

### **Flat Iron Steak**

With Café de Paris butter and veal jus

### **Salmon**

Roasted Salmon with lettuce, crab and lemongrass sauce

### **Classic Irish Stew**

With spiced cream, drops of potato mousse and crispy balsamic fillet, scented with lovage and celery leaves

### **Mushroom Open Ravioli**

With truffle, parmesan and gremolata

*All main courses served with a selection of sides*

## TO FINISH

### **Banoffi in a Glass**

Banana purée, vanilla crème fraîche, caramel jelly, digestive biscuits and caramel mousse

### **Macerated Blueberries in Mum's Freshly Baked Almond Cake**

With crème fraîche vanilla sorbet



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## SET MENU

€ 57.50 PER PERSON

### TO START

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#### Scallop

Muirin studded with smoked salmon baton, bread crumbed with colcannon and egg butter mousse

#### Cauliflower Soup

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and capers in a hot cauliflower soup

#### Pork Belly

Slow cooked pork belly with glazed baby onions, watercress and a red wine salsify

### MAINS

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#### Saddle of Wicklow Lamb

Basted in thyme and barley

#### Salmon

Roasted Salmon with lettuce, crab and lemongrass sauce

#### Sirloin (€5 supplement)

sliced, cured, peppered, smoked bacon and honey roast garlic

#### Mushroom Open Ravioli

With truffle, parmesan and gremolata

#### Cod

Baked cod with lardo broccoli and parmesan cheese

*All main courses served with a selection of sides*

### TO FINISH

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#### Macerated Blueberries in Mum's Freshly Baked Almond Cake

With crème fraîche vanilla sorbet

#### Banoffi in a Glass

Banana purée, vanilla crème fraîche, caramel jelly, digestive biscuits and caramel mousse

#### Seasonal Pavlova



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## SET MENU

€ 73 PER PERSON

Sourdough Bread served with Mushroom Butter and Chive Crème Fraîche

## TO START

### Crispy Lamb Tongue

Mint gribiche sauce, warm pea and broad bean salad, lamb stock

### Cauliflower Soup

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and capers in a hot cauliflower soup

### Duck Liver

Roasted, crushed turnip, chestnut purée and smoked egg yolk

### Oysters

Dungarvan oysters with chilled sea water, juice of cucumber, pickled cabbage and trout caviar  
*(Seasonally available)*

## MAINS

*Our favourite beef cuts to share:*

### Dry aged Rib on the Bone or Chateaubriand

With veal jus & marrow bone butter

or

### Halibut

Roasted halibut with fennel, fermented lemon and brown butter

### Beef Stew

Rich beef and Guinness stew with parsley, celeriac cream and parsnip purée

### Mushroom Open Ravioli

With truffle, parmesan and gremolata

### Saddle of Wicklow Lamb

Basted in thyme and barley

*All main courses served with a selection of sides*

## TO FINISH

### Macerated Blueberries in Mum's Freshly Baked Almond Cake

With crème fraîche vanilla sorbet

### Warm Croissant and Butter Pudding

With salted peanut ice cream & chicory cooked in malt caramel

### Chocolate, Caramelia and Citrus Sphere

Chocolate Sphere melted with hot chocolate and mandarin sauce with caramelised chocolate ice cream centred with lemon purée and broken chocolate crumble

### Selection of Ice-creams or Sorbets



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