

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

2-courses €29pp / 3-courses €36.50pp

*Available Early Evening – 7 days 5 – 6pm
(not available for groups of 10 or more hours, 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 (+€5 supplement)

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. www.FadeStreetSocial.com
12.5% service charge on tables of 6 or more people.