

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 PER PERSON

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

TO START

Roast Salsify Soup

Roast salsify and artichoke soup with onion lyonnaise, crème fraiche and truffle.

Duck Egg

Soft boiled duck egg with anchovy, local Irish potatoes and chervil.

Mushroom Open Ravioli

Open mushroom 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.

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SET MENU

€47 PER PERSON

Available all night Sunday to Thursday only

TO START

Roast salsify soup

Roast salsify and artichoke soup with onion lyonnaise, crème fraiche and truffle.

Duck Egg

Soft boiled duck egg with anchovy, local Irish potatoes and chervil.

Mushroom Open Ravioli

Open mushroom ravioli with truffle, parmesan and gremolata.

M A I N S

Flat Iron Steak (+€5 supplement)

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

Scallop

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

Sugar Pit Pork Rib

with celeriac and apple remoulade.

Roast Salsify Soup

Roast salsify and artichoke soup with onion lyonnaise, crème fraîche and truffle.

MAINS

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

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

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

Duck liver

Roasted duck liver, with crushed turnip, chestnut purée, and smoked egg yolk.

Scallop

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

Sugar pit pork rib

with celeriac and apple remoulade.

Roast salsify soup

Roast salsify and artichoke soup with onion lyonnaise, crème fraiche and truffle.

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

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

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 fraiche vanilla sorbet

Chocolate, Carmelia 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

Chef's Selection of Cheeses

With oatmeal crackers and quince jelly



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