

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

Duck egg Soft boiled duck egg with anchovy, local Irish potatoes and chervil.	9.50	Scallop Muirin studded with smoked salmon baton, bread crumbed with colcannon and egg butter mousse.	11.95	Duck liver Roasted duck liver, with crushed turnip, chestnut purée, and smoked egg yolk.	15.50
Mushroom open ravioli Open mushroom ravioli with truffle, parmesan and gremolata..	10.50	Sugar pit pork rib with celeriac and apple remoulade.	12	Sugar pit slow roasted pork ribs (2-3 people)	36
Roast salsify soup Roast salsify and artichoke soup with onion lyonnaise, crème fraiche and truffle.	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.

Pumpkin, pork & chestnut Pumpkin purée, fresh rosemary, parmesan, crispy pork belly, onion purée, Irish mozzarella, sliced chestnut, fried mushroom.	20	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	Beef & truffle Truffle béchamel, rosemary, Irish mozzarella, onion lyonnaise, onion purée, roasted beef and raw slices of fillet, aged parmesan and rocket.	28
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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.

Venison 19 days aged venison loin in a casserole of white beans, charred venison sausage in game stock, roasted breadcrumbs and celeriac.	28	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 Loin 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 Hop fed sirloin, sliced, cured, peppered, smoked bacon and honey roast garlic.	35	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

T-Bone - €15.50
Chateaubriand - €17.50

Picanha - €11.50

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.

Bacon and egg salad Wild leaves with crispy bacon, slices of peppered ventriche bacon, thin slices of lardo, rocket, parmesan, soft poached hen's egg and shallots.	11.50	Blackened cauliflower & hazelnut Cauliflower fondant roasted in nut brown butter with hazelnuts and Parmesan.	8	Chunky chips Hand cut chips with truffled goats cheese and lardo crudo.	6.50
Pickled carrot and tarragon salad Strips of pickled carrot, wild leaves, rocket, shallots and chives bound in fresh carrot juice dressing.	10	Brussels sprouts Brussels sprouts, roasted smoked bacon and chestnut shavings.	7.50	From the garden Our take on peas and carrots.	8.50
		Spuds Great creamy mashed potatoes.	6.50		



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

Fade Street Social App now available to download.

