

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

€ 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.

#### 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

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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

*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



AN IRISH RESTAURANT

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

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