



TO START

SLOW ROASTED PORK BELLY

with roasted artichoke puree, fresh coco beans and rosemary D,O,GA

WET CURED SALMON

with fennel puree, pickled vegetables and lettuce tacos D,GA,F

ROASTED ONION HUMMUS

with crispy shallot, sumac, honey roast garlic and focaccia G,D,N,EG,O,GA

BURRATA

with strips of lardo, home smoked trout eggs, soft herbs and butter grilled doughnut G,D,N,F

ROASTED PUMPKIN SOUP

ravioli of confit turnip, chestnut and toasted pumpkin seeds D,N,O,GA

ADD ON
Honey roast garlic Focaccia
with cultured butter G,D,O,GA
€3.50

MAINS

8oz SIRLOIN STEAK

with creamed potatoes, roasted foie gras, chestnut mushrooms and smoked bacon bound in a red wine sauce D,O,GA

ROASTED SALMON

with celeriac puree, charred broccoli, chorizo and beurre blanc D,O,GA,F,CE

PAN FRIED DORADE

with cauliflower, cucumber, capers, black grapes and dill D,F

POACHED BUTTERNUT SQUASH

cooked in white miso with soft boiled egg, buttered white onion, roasted king oyster mushrooms, basil and cabbage D,N,EG,O,GA

SIDES

CREAMED SPINACH

with shallot and nutmeg cream D,N,O,GA

CHARRED BROCCOLI

with mustard and hazelnut dressing, crushed roasted hazelnuts and Parmesan cheese D,N

CREAMED POTATOES

mashed with local cream and butter D

BRUSSELS SPROUTS

with smoked black lard and confit chestnut D,N

TRIPLE COOKED CHIPS

french mustard mayonnaise and chives EG

Choose One

Extra sides €5



ON THE BOARD

**HONEY GLAZED
HAM HOCK FOR 2**

GA

**PAT MCLOUGHLIN RIB
EYE**

(€10pp supplement)
O,GA

**CHATEAUBRIAND
TO SHARE 500g**

(€15pp supplement)
O,GA

FADE STREET BURGER

dry aged beef mince, lettuce, Comté cheese, onion rings and
truffle mayonnaise G,D,N,EG,O,GA

DESSERT

DOUBLE CHOCOLATE TORTE

with creme fraiche ice cream, chocolate sauce D, G, EG

CARMELISED APPLE

warm caramelized apple crumble with red wine plums, blackberries, blackberry sorbet and double vanilla custard G,D,N,EG

BLACKBERRY PAVLOVA

with fresh cream and blackberry sorbet D,EG

CHEESE BOARD

(€10 supplement) D,G,N,O

Alternatively order one
of our Christmas
cocktails instead



DINNER 3-courses €60