



TO START

SLOW ROASTED PORK BELLY

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

ROASTED ONION HUMMUS

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

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 D,G,O,GA
€3.50

MAINS

8oz SIRLOIN STEAK

with creamed potatoes, 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

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

TRIPLE COOKED CHIPS

french mustard mayonnaise and chives EG

BRUSSELS SPROUTS

with smoked black lard and confit chestnut D,N

Choose One
Extra sides €5



ON THE BOARD

**HONEY GLAZED
HAM HOCK FOR 2**

GA

**PAT MCLOUGHLIN RIB
EYE**

(€10pp supplement)
GA,O

**CHATEAUBRIAND TO
SHARE 500g**

(€15pp supplement)
GA,O

FADE STREET BURGER

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

DESSERT

BANANA BREAD

spicy rum caramel, caramelized banana, whipped cream,
crushed pecans G,D,N,EG

BLACKBERRY PAVLOVA

with fresh cream, blackberries and blackberry sorbet D,EG

CHEESE BOARD

(€10 supplement) G,D,N,O

Alternatively order one
of our Christmas
cocktails instead



LUNCH 2-courses €38 | 3-courses €45