

## APPETIZERS

**BURRATA** €9.50 small / €16 large  
with charred yellow & green courgettes, broad bean, lemon purée, capers, red onion & mint CD,GF

**CHICKEN LIVER & DUCK PARFAIT** €13.50  
with thinly sliced Bresaola, poached apricots, chutney & toasted sourdough, roasted almonds CG, CN

**SPRING ONION TEMPURA** €9.50  
Crispy spring onion and tenderstem broccoli with tomato emulsion \*contains vodka CE,CG,CN,DF

**COD** €13  
Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil CD,CG,CF

## BAKED SOURDOUGH

**COPPA** €15  
Thick base, tomato, fior di latte, basil, parmesan, thin slices of copa ham & black pepper CD,CG

**DUCK CALZONE** €16  
Braised duck leg, with roasted confit potato, white onion, goats cheese, truffle & honey CG,CD

**LOBSTER PIZZA** €26  
Warmed lobster with its own mayonnaise, tomato, spring onions, truffle, parmesan & egg yolk sauce (recommended with fresh truffle €10) CE,CD,CG,CF

**OUR SPINACH FLATBREAD** €16  
Bound with parmesan and nut brown butter, charred broccoli, melted brie & spring onion CD,CG

**PORK PIZZA** €17.50  
Truffle béchamel, slices of mortadella, white onion, pork rilette & stracciatella cheese CD,CG

Add fresh truffle to our sourdough bases for €10

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.

Please ask a member of staff if you need additional information on food allergens.

# FADE STREET SOCIAL

## WOODFIRED MENU

### VEGAN VEGETARIAN

**CUCUMBER** €8.50 small / €15 large  
Charred & cured cucumber, with pressed melon, avocado, pickled carrots, radish, bound in peanut sauce, with ginger, lime, mint & basil VG,DF,CN

**SQUASH** €8.50  
Tempura of butternut squash, infused with white miso & honey, fried garlic & almond aioli v,CE,CG,DF

**CAULIFLOWER** €15.50  
Ember charred cauliflower, with creme fraiche, caramelised purée, pickled grapes, toasted almonds & salsa verde v,CD,CG,CN

**CHILLED WATERMELON PIZZA** €13  
with feta cheese, kalamata olives, herbs & smoked olive oil v,CD,GF

### MAINS

**PORK BELLY** €17  
Hugh Maguire's smoked pork belly & soya glazed, with honey pickled kohlrabi, bok choy & lime CG,DF

**DRY AGED BURGER** €24  
Caramelised dry aged beef (Pat McLoughlin's), onion ring, sweet balsamic onion, red Leicester cheddar and truffle mayo in a roast onion brioche bun, served with herb skinny fries CE,CD,CG

**SIRLOIN** €31.50  
8oz John Stone Sirloin, with caramelised shallot, crispy onion ring, Café de Paris butter CD,CF,GF

**SEABREAM** €23  
Deep fried in a crispy beer & honey batter with peas, broad beans in a warm gribiche sauce, parsley emulsion \*contains vodka CD,CG,CF

**SMOKED STICKY SHORT RIB "MAC'N'CHEESE"**  
€14 / €25 (to share for two)  
bound in creamed Béchamel with truffle, & four great cheeses

### ALL DISHES COOKED WITH NATURAL WOOD & EMBERS

## SIDES

ADD A DIP €3  
TRUFFLE MAYONNAISE / FRENCH  
MUSTARD MAYONNAISE / ALMOND  
& GARLIC AIOLI /  
TOMATO EMULSION

**FRIES** €5.50  
with french mustard mayonnaise and fried herbs CF,CG,DF

**ONION RINGS** €5  
Pickled red onion rings CD,CG,DF

**CARROTS** €6.50  
Roasted & rolled in chimichurri, candied roasted pumpkin seed, feta cheese CD,GF

**SWEET POTATO PURÉE** €5  
with bourbon, maple syrup & brown butter CD,GF,CA

**BREAD** €6  
House baked focaccia with garlic, rosemary & our homemade cultured butter CD,CG

**HERITAGE TOMATO SALAD** €7.50 small / €14 large  
with pickled shallot, broad beans & pesto dressing CD,GF

## SHARING

ADD FRESH TRUFFLE  
TO ANY DISH €10  
ADD SAUCE €3  
PEPPERCORN SAUCE  
/ RED WINE SAUCE

(Jonh Stone)

**CHATEAUBRIAND** CG,DF €14.50/100g

**BEEF TOMAHAWK** CG,DF €12/100g

**BAKED ROSEMARY SCENTED CAMEMBERT FOR 2-3** €23.50  
with truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min) CD,CG

**SLOW COOKED SMOKED & SOYA GLAZED BABY BACK PORK RIBS FOR 2** €22.50  
with house pickles CD,CS,CG

## DESSERT

**SUMMER FRUIT SUNDAE** €9  
Raspberry & strawberry sundae with strawberry umeboshi caramel, biscuit crumble strawberry jelly, chantilly cream, milk ice cream CE,CD,CG,CN

**FADE STREET CHOCOLATE BRULEE CAKE** €9  
Caramelised & served with yoghurt sorbet CE,CD,CG,CN

**BAKED ROSEMARY SCENTED CAMEMBERT FOR 2-3** €23.50  
with truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min) CD,CG

**ELDERFLOWER SOFT SERVE ICE CREAM** €9  
with raspberries, torched meringue, elderflower syrup