

# Fade St. SOCIAL

BY DYLAN MCGRATH

WOODFIRED

ALL DISHES COOKED WITH NATURAL WOOD & EMBERS

## SNACKS

### PADRON PEPPERS €7.50

roasted over coal with white garlic purée & fried garlic, chorizo and fried rosemary crumbs

### OLIVES €5.20

Marinated lady olives, basil, mayonnaise

### BREAD €6

House baked focaccia with garlic, rosemary & our homemade cultured butter

## APPETIZERS

### BURRATA €9.50 small / €16 large

with charred yellow & green courgettes, broad bean, lemon purée, capers, red onion & mint CD,GF

### CHICKEN LIVER PARFAIT €13.50

pickled squash, pumpkin seeds & almonds, truffle crème fraiche, charred sour dough CG, CN

### COD €13

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

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.

## 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

### 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 rillette & stracciatella cheese CD, CG

### CEP, TRUFFLE & LARDO €23

crème fraiche truffle béchamel, with cep & lardo, parsley, lemon zest on baked sour dough CE,CD,CG,CF

Add fresh truffle to our sourdough bases for €13

## MAINS

### PORK BELLY €17

Hugh Maguire's smoked pork belly & soya glazed, with honey pickled kohlrabi, bok choy & lime CG

### 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

### 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

## SHARING

ADD FRESH TRUFFLE  
TO ANY DISH €10

ADD SAUCE €4.50  
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 PORK RIBS €22.50

FOR 2 with house pickles CD,CS,CG

## VEGAN VEGETARIAN

### CUCUMBER €8.50 small / €15 large

Charred & cured cucumber, pressed melon, avocado, pickled carrots, radish, bound in peanut sauce, with ginger, lime, mint & basil VG

### SQUASH €8.50

Tempura of butternut squash, infused with white miso & honey, fried garlic & almond aioli V

### CAULIFLOWER €15.50

Ember charred cauliflower, creme fraiche, caramelised purée, pickled grapes, toasted almonds & salsa verde V

### HONEY DEW & CANTALOUPE MELON €14

chilled and rolled in quinoa and sesame, fresh herbs, lime and ginger VG

## SIDES

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

### FRIES €5.50

In a smoky paprika spice, parmesan emulsion CD, CG

### ONION RINGS €5

Pickled red onion rings CD,CG

### CARROTS €6.50

Roasted & rolled in chimichurri, candied pumpkin seed, feta cheese, parsley & chive mayonnaise CD

### 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

### SMOKED STICKY SHORT RIB "MAC'N'CHEESE" €12.50

bound in creamed Béchamel with truffle & 4 great cheeses

## DESSERT

### SPICED RED WINE PLUM €10.50

with vanilla parfait, chocolate marquise and red wine syrup

### OLD FASHIONED GRAND MARNIER & ORANGE CRÈME BRULÉE €11.50

with orange salad, sorbet and pain d'epice

### MILK & HONEY SOFT SERVE ICE CREAM €8.50

caramel chocolate hot sauce

### BAKED ROSEMARY SCENTED CAMEMBERT FOR 2-3 €23.50

with truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min) CD,CG