

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 peaches, 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
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