

Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island. - *Dylan McGrath*

THE RESTAURANT

TO START

Our Fade Street crispy egg Soft boiled egg, wrapped in Hugh Maguire's smoked black pudding, deep fried, with balsamic vinegar & gentleman's relish	13.50	Goatsbridge Smoked Trout Our own smoky, lightly cured trout, with pickled shallot, egg, parsley & caper, cream cheese & brown soda bread (add an additional 50g trout for €7.50)	15.50	Chicken & Duck Liver Parfait with truffle and Madeira jelly, grape chutney and toast	13.50
Cauliflower soup With pickled cucumber sheets, cauliflower couscous, crème fraiche & dill served with focaccia	9.50	Roasted Pumpkin Hummus Smoked honey & confit garlic dressing with char-grilled sourdough toast	12.50	Bread House baked focaccia with garlic, rosemary & our homemade cultured butter OR Brown soda bread & soft herb cream cheese	5.50

EXTRAS

ADD FRESH TRUFFLE TO ANY DISH €13

Truffle Cheese Flatbread Truffle béchamel, fior di latte, parmesan, frisée salad	16.50	Native Oysters (½ Dozen or Dozen) 3.50 each Natural (Plain) Tabasco, lemon, & mignonette rosé sauce		Sliced Angetto Parma Ham and Fennel Seed Salami Fresh grated horseradish, red eye mayonnaise & charred sourdough (add an additional 70g of either meat €7)	17 to share
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MAINS

Cooking with charcoal and different woods to create smoky flavours is one the oldest cooking methods known to man.... without an overly complex cooking repertoire in our culture....We are sure this is a method that our ancestors used effectively in their everyday lives.

Rib Eye Steak (John Stone) With light rosemary beef jus	36	Dry Aged Burger 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	24	Halibut With Morteau sausage, lemon & thyme butter sauce	33
Hugh Maguire Smoked Belly Pork Creamed potato, new season carrot, & buttered kale	25			Saddle of Wicklow Lamb for two Green olive & roasted artichoke	65 to share

VEGETARIAN / VEGAN

ADD FRESH TRUFFLE TO ANY DISH €13

Mushroom & Almond Parfait Served with baby truffle gnocchi, pickled pumpkin, wild mushroom, puffed rice and frisée salad (Vegetarian or Vegan option)	24	Roasted Celeriac Oyster king mushroom, celeriac purée, buttered kale and Salsa Verde v	26	Vegetarian Caesar Salad Crisp cos lettuce, lady green olives, roasted artichoke, pickled shallot, cherry tomatoes, parsley and tarragon (Vegetarian or Vegan option)	13
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These are our favourite meat cuts to share, be warned they sell out quickly.

ON THE BOARD

All prices per 100g of meat, portions are pre-cut to sizes written up on our chalkboard.

1kg T Bone to share €115 served with a sauceboat of green peppercorn sauce	Chateaubriand - 15.50/100g	Aged Rib of Beef on the bone (Tomahawk) €13/100g
ADD SAUCE FOR : red wine sauce / pepper sauce 4.50		

VEGETABLES & SALADS – Shareable

These dishes can be made big or small to cater for vegetarians, subject to produce being available from Irish farms that we trust.

Triple cooked chips With malt vinegar & French mustard mayo	5	Sticky smoked short rib macaroni & cheese Bound in creamy Béchamel with truffle & four great cheeses	12.50 (big for one or serves two)	Tender Stem Broccoli Rolled in a honey & mustard dressing, sliced green seedless grapes & flaked almonds	5
Roasted Large Cap Mushrooms Garlic & parsley butter, herb & lemon sourdough breadcrumbs	5.50	Caesar Salad Crisp cos leaves, smoked black lard, pickled anchovy, lady green olives, parmesan & tarragon	7.50	Fade Street Onion Rings Onion rings in our special crumbed batter with a chive emulsion	5.50
Creamed Potatoes Chervil crème fraiche	5.50				

DESSERTS

Fried Churros Classic fried batter, rolled in cinnamon and sugar with chocolate caramel sauce, double vanilla crème Anglaise	9.50 for one 18 to share	Old Fashioned Grand Marnier & Orange Crème Brulée With orange salad, sorbet and pain d'épice	11.50	Baked Rosemary Scented Camembert With truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)	23.50 to share
Spiced Red Wine Pear With vanilla parfait and a chocolate marquise, red wine syrup	10.50	Milk & Honey Soft Serve Ice Cream Crystallised cocoa nibs, buttered salted caramel chocolate hot sauce	8.50	Cheese Board Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers	12.50

