LUNCH MENU €45

TOSTART

Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

Whiskey & Dill Smoked Trout

with baked beetroot, crème fraîche, beetroot juice and dill

Celeriac Soup

with mushroom duxelle, celeriac ravioli

Rosted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

MAINS

Smoked Featherblade

of beef creamed potato, new season carrot, & buttered kale

Rib Eye Steak

with celeriac & truffle remoulade, watercress & skinny fries (supplement €10)

Grilled Seabream

With artichoke puree, Morteau sausage, butter cavolo nero, lemon & thyme beurre blanc and artichoke crisps

Mushroom & Almond Parfait

with baby truffle gnocchi, pickled pumpkin, wild mushroom, puffed rice and frisee salad (Vegetarian or Vegan option).

All main courses served with sliced new potatoes, soft herb mayonnaise

SIDES

Skinny Fries

rosemary, French mustard mayonnaise

€5 Brussel Sprouts

deep fried brussel sprouts, truffle mayonnaise €5 | Sweet Potato Puree

with bourbon, maple syrup & brown butter

€5

ON THE BOARD

Rib on the bone - €12 p.p.

Chateaubriand - €15p.p.

These are our favourite meat cuts to share, be warned they sell out quickly Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

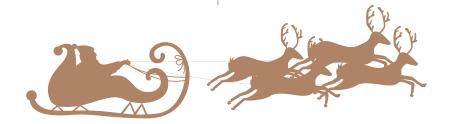
DESSERTS

Chocolate Brulee Cake

with crème fraîche sorbet and spiced red wine pears

Warm Carmelised Apple Crumble

with red wine plum, blueberries, vanilla custard and Christmas pudding ice cream





Fade Street Social App now available to download.



