

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, chorizo, fried garlic, fried rosemary crumbs CG

OLIVES €5.20

Marinated lady olives, basil, mayonnaise

BREAD €5.50

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

APPETIZERS

BURRATA €10.50 small / €17.50 large

with beetroot, radicchio, horseradish and candied walnuts CD, CN

CHICKEN LIVER PARFAIT €14.50

with truffle butter, grape chutney and toasted brioche CG

COD €13

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

ROASTED PUMPKIN, HONEY & ROSEMARY SOUP €9.50

with pumpkin seeds, crème fraîche, curried oil & focaccia bread

SPRING ONION TEMPURA €9.50

Crispy spring onion and tenderstem broccoli with tomato emulsion *contains vodka CE,CG,CN,DF

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

BAKED SOURDOUGH

COPPA €15

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

DUCK CALZONE €17

Braised duck leg, with roasted confit potato, white onion, goats cheese, truffle & honey CG,CD

OUR SPINACH FLATBREAD €16.50

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 fraîche 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

ROASTED PORK BELLY €18.50

with apple puree, crushed celeriac and chervil

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 €32

8oz John Stone Sirloin with caramelised shallot, truffle remoulade, watercress and skinny fries

GRILLED SEABREAM €24

artichoke puree, buttered cavalo nero, pickled mushrooms & artichoke crisp

SHARING

ADD FRESH TRUFFLE
TO ANY DISH €13

ADD SAUCE €4.50
PEPPERCORN SAUCE
/ RED WINE SAUCE

(Jonh Stone)

CHATEAUBRIAND CG,DF €14.50/100g

BEEF TOMAHAWK CG,DF €13/100g

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 €24

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 €9.50

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

CAULIFLOWER €17

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

BORLOTTI BEAN STEW €19.50

with curly kale, roasted onion, tomato, fennel and pesto V, VG

SIDES

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

FRIES €5.50

rosemary and French mustard mayonnaise CD

ONION RINGS €5.50

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 €5.50

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

BAKED BEETROOT & ARTICHOKE SALAD €13

warm beetroot, caramelised artichoke, pâte à bricks, rocket, watercress, spinach, parmesan and toasted hazelnuts

BRUSSEL SPROUTS €5

deep fried brussel sprouts with truffle mayonnaise

DESSERT

CHOCOLATE BRULEE CAKE €10.50

With crème fraîche sorbet and spiced red wine pears

OLD FASHIONED GRAND MARNIER & ORANGE CRÈME BRULÉE €11.50

with orange salad, sorbet and pain d'epice CD

MILK & HONEY SOFT SERVE ICE CREAM €8.50

caramel chocolate hot sauce CD

BAKED ROSEMARY SCENTED CAMEMBERT FOR 2-3 €23.50

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