

# 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

### OLIVES €5.20

Marinated lady olives, basil mayonnaise

### BREAD €5.50

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

## APPETIZERS

### BURRATA €10.50 small / €17.50 large

Beetroot, radicchio, horseradish and candied walnuts

### CHICKEN LIVER PARFAIT €14.50

Truffle butter, grape chutney and toasted brioche

### COD €13

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

### ROASTED PUMPKIN, HONEY & ROSEMARY SOUP €9.50

Pumpkin seeds, crème fraiche, curried oil & focaccia bread

### SPRING ONION TEMPURA €9.50

Crispy spring onion and tenderstem broccoli with tomato emulsion

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

### DUCK CALZONE €17

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

### OUR SPINACH FLATBREAD €16.50

Bound with parmesan and nut brown butter, charred broccoli, melted brie & spring onion

### PORK PIZZA €17.50

Truffle béchamel, slices of mortadella, white onion, pork rillette & stracciatella cheese

### CEP, TRUFFLE & LARDO €23

Crème fraiche truffle béchamel, with cep & lardo, parsley, lemon zest on baked sour dough

Add fresh truffle to our sourdough bases for €13

## MAINS

### ROASTED PORK BELLY €18.50

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

### SIRLOIN €32

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

### 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 €14.50/100g

### BEEF TOMAHAWK €13/100g

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

Truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)

## 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

### SQUASH €9.50

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

### CAULIFLOWER €17

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

### BORLOTTI BEAN STEW €19.50

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

## SIDES

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

### FRIES €5.50

Rosemary and French mustard mayonnaise

### ONION RINGS €5.50

Pickled red onion rings

### CARROTS €6.50

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

### SWEET POTATO PURÉE €5

With bourbon, maple syrup & brown butter

### BREAD €5.50

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

### BAKED BEETROOT & ARTICHOKE SALAD €13

Warm beetroot, caramelised artichoke, feuille de brick, rocket, watercress, spinach, parmesan and toasted hazelnuts

### BRUSSEL SPROUTS €5

Deep fried brussel sprouts with truffle mayonnaise

## DESSERT

### CHOCOLATE BRULEE CAKE €10.50

Crème fraîche sorbet and spiced red wine pears

### PAVLOVA €9.50

Blackberry sorbet and fresh berries

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

Caramel chocolate hot sauce

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