

DINNER MENU

T O S T A R T

Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

Onion Soup

Grilled Kelly's black pudding, soft onion, dressed peas, chervil and pea shoots

Roasted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

Whiskey & Dill Smoked

Goatsbridge Trout

with baked beetroot, crème fraîche, beetroot juice and dill

M A I N S

Smoked Belly Pork (Hugh Maguire)

Glazed broad beans & baby carrot, new season potatoes roasted in duck fat, with salsa verde and crispy kale

Grilled Seabream

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

8oz Sirloin (John Stone)

Caramelized red onion relish, red onion shells, fresh horseradish, watercress

Saddle of Wicklow Lamb

Roasted baby courgettes, green olives, dressed cherry tomatoes and basil cress

Mushroom & Almond Parfait

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

S I D E S

Skinny Fries

rosemary, French mustard mayonnaise

Tender Stem Broccoli

charred broccoli, toasted hazelnuts and crispy garlic

O N T H E B O A R D

Rib on the bone - €13 p.p.

Chateaubriand - €15.50p.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.*

D E S S E R T S

Rhubarb Pavlova

poached rhubarb, ginger and its own mousse

Chocolate Choux Bun

pastry cream, chantilly cream, chocolate sauce and chocolate sorbet

Cheese Board

Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers



AN IRISH RESTAURANT

Please inform your server of any allergies or dietary requirements.

All Fade Street Social beef is 100% Irish.

12.5% service charge on tables of 6 or more people, 100% of tips are distributed to our staff at the end of every day. Service charge and tips are discretionary.

