

# 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 €4.20

Marinated lady olives, basil mayonnaise

### BREAD €5.50

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

## APPETIZERS

### BURRATA €12 small / €18 large

Dressed with lemon zest, mangetout & tarragon oil & toasted pine nut, Coppa ham, with homebaked bread & olive oil

### 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

Please inform your server of any allergies or dietary requirements. All Fade Street Social beef is 100% Irish. 12.5% service charge applies.

## BAKED SOURDOUGH

### COPPA €15

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

### DUCK CALZONE €17

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

### OUR SPINACH FLATBREAD €16.50

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

### 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, charred broccoli, parsley, lemon zest on baked sour dough

Add fresh truffle to our sourdough bases for €13

## MAINS

### ROASTED PORK BELLY (Pat McLoughlin) €21.50

Roasted & soya glazed pork belly with light sesame emulsion, honey pickled kohlrabi, bok choy & lime served with skinny fries

### DRY AGED BURGER €24

Gilligans Farm caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an onion brioche bun, served with herb skinny fries

### SIRLOIN €33

8oz John Stone Sirloin with red onion chutney & shells, watercress and fresh grated horseradish served with skinny fries

### GRILLED SEABREAM €25.50

Romesco sauce, green olive, baby courgette, toasted almonds, crispy kale, tomato & coriander

## SHARING

ADD FRESH TRUFFLE  
TO ANY DISH €13

ADD SAUCE €4.50  
PEPPERCORN SAUCE  
/ RED WINE SAUCE

(Jonh Stone)

### CHATEAUBRIAND €15.50/100g

### BEEF TOMAHAWK €13/100g

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

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

## VEGAN VEGETARIAN

### CUCUMBER €8.50 small / €15 large

Charred & cured cucumber, 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 €18.50

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

### CHILLED WATERMELON PIZZA €13.50

with feta cheese, kalamata olives, herbs & smoked olive oil

## SIDES

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

### FRIES €5.50

Rosemary and honey roasted garlic mayonnaise

### NEW SEASON BABY POTATOES €4.50

### ONION RINGS €5.50

Pickled red onion rings with brown mustard mayonnaise

### 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

### HERITAGE TOMATO €13

Bound in lemon dressing, onion Lyonnaise on a crunchy feuilles de brick pastry, lardo crudo & rosemary

## DESSERT

### CHOCOLATE CHOUX BUN €10.50

pastry cream, chantilly cream, chocolate sauce & sorbet

### CLASSIC VANILLA PANACOTTA €9

with fresh raspberries, lemon curd and it's own mousse, meringue and shiso cress

### GRAND MARNIER & ORANGE CREME BRULEE €11.50

with orange salad, sorbet and pain d'epice

### MILK & HONEY SOFT SERVE ICE CREAM €9.50

Caramel chocolate hot sauce

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