

Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island. - Dylan McGrath

## LUNCH & EARLY EVENING MENU

Friday & Saturday 12pm - 5.15pm  
2-courses €34 | 3-courses €42

### TO START

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#### Gin Cured Salmon

pickled cucumber, radish, spring onion, dill & smoked yoghurt

#### Onion Soup

parmesan croutons, chives & soft boiled egg

#### Grilled Artichoke

with green beans, dressed with lemon zest, capers, shallots & nduja mayonnaise

#### Smoked Pork Belly

crispy rillete balls, with lovage emulsion, apple salad & horseradish

### MAINS

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#### Coal Roasted Rare Breed Pork Rib Eye

with parsley emulsion, charred broccoli, pickled shallot salad

#### Roasted Salmon

buttermilk beurre blanc, chopped dill, pickled grapes & torched lettuce

#### Peas, Broccoli & Grilled Leeks

dressed in lemon zest, with torn buffalo mozzarella, crispy parmesan polenta chips & tarragon

#### Rump of Beef

red onion jam, fries, crispy baby gem in honey roast garlic mayonnaise & sourdough crumbs

### DESSERTS

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#### Strawberry Soft Serve Ice Cream

fresh strawberries, shortbread crumbs and strawberry sauce

#### Chocolate Choux Bun

pastry cream, chantilly cream, chocolate sauce and chocolate sorbet



AN IRISH RESTAURANT

Fade St.  
social  
BY DYLAN MCGRATH

Please inform your server of any allergies or dietary requirements. All Fade Street Social beef is 100% Irish.  
4-6 Fade Street, Dublin 2 / 01 604 0066. [www.FadeStreetSocial.com](http://www.FadeStreetSocial.com)

