

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 nuts, 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 (Gilligans Farm) €24

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

SIRLOIN (John Stone) €31

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

RIB-EYE €37

10oz with red onion chutney & shells, watercress and fresh grated horseradish

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

STRAWBERRY SOFT SERVE ICE CREAM €9.50

Fresh strawberries, shortbread crumbs and strawberry sauce

BAKED ROSEMARY SCENTED CAMEMBERT FOR 2-3 €23.50

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