



Fade St. SOCIAL

BY DYLAN MCGRATH





DESSERTS

DOUBLE CHOCOLATE MOUSSE vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts <i>DISZNÓKÓ TOKAJI ASZU 5 PUTTONOYOS 2013</i> <i>dense, exotic, spicy bouquet, honey finish infused with dried fruit</i>	10.50 12.00
BLACKBERRY PAVLOVA blackberry sorbet & fresh blackberries and fresh cream <i>CASTELNAU DE SUDUIRAUT SAUTERNES, France</i> <i>Lush lemon fruit, marmalade & acacia honey</i>	9.50 10.00
BAKED TREACLE CUSTARD with brown bread ice cream, treacle caramel and toasted oats <i>DISZNÓKÓ TOKAJI ASZU 5 PUTTONOYOS 2013</i> <i>dense, exotic, spicy bouquet, honey finish infused with dried fruit</i>	11.50 12.00
VANILLA SOFT SERVE ICE CREAM Caramelized Calvados apple & puree, buttered shortbread, toasted almonds and warm caramel sauce <i>SEINFRIED NELSON "SWEET AGNES", RIESLING New Zealand</i> <i>lively & intense, crisp & harmonious</i>	9.50 8.50
PEAR & PLUM COBBLER poached red wine fruits baked under soft crumble, mince pie ice cream and double vanilla custard <i>"LAFAGE MUSCAT DE RIVESALTES", France</i> <i>Fresh nose, exotic fruits, floral notes</i>	10.50 8.50
BAKED ROSEMARY SCENTED CAMEMBERT with truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min) <i>CASTELNAU DE SUDUIRAUT SAUTERNES, France</i> <i>Lush lemon fruit, marmalade & acacia honey</i>	23.50 10.00
CHEESE BOARD Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. Served with shallot chutney & crackers <i>Quinta do Noval LVB / Quinta do Noval 10 years old Tawny</i>	12.50 7.50 / 9.00

DESSERT COCKTAILS

RASPBERRY BON BON - raspberry bon bon infused vodka, pink gin, fresh lemon	14.00
MOULIN ROUGE - Tanqueray gin, sweet vermouth, fresh lemon juice, raspberry syrup, egg whites and burlesque bitters	13.50
ESPRESSO MARTINI - Vanilla vodka, Kahlua, vanilla syrup, coffee	13.50
FALLING FOR U - Aperol, Tanqueray gin, lemon juice, peach syrup	14.00
FADE STREET SOUR - Roe & Co, red wine syrup, fresh lemon juice, egg whites, grapefruit bitters and old fashioned bitters	13.50

SWEET WINES

	Glass	Bottle
LAFAGE MUSCAT DE RIVESALTES, France <i>Fresh nose, exotic fruits, floral notes</i>	8.50	59.00
SEINFRIED NELSON "SWEET AGNES", RIESLING, NZ <i>Lively & intense, crisp & harmonious</i>	8.50	42.00
CASTELNAU DE SUDUIRAUT SAUTERNES, France <i>Lush lemon fruit, marmalade & acacia honey</i>	10.00	60.00
DISZNÓKÓ TOKAJI ASZU 5 PUTTONOYOS 2013 <i>dence, exotic, spicy bouquet, honey finish infused with dried fruit</i>	12.00	75.00

PORTS & LIQUEURS

QUINTA DO NOVAL LVB	7.50
QUINTA DO NOVAL TAWMY 10YO	9.00
LIMONCELLO	6.00
KAHLUA	6.35
AMARETTO DISARONNO	6.35
BAILEYS	6.35
CRÈME DE MENTHE	6.00
CAZCABEL COFFEE TEQUILA	8.00

Ask your server for a full list of cocktails and spirits

