

DINNER MENU €72

T O S T A R T

Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

Onion Soup

parmesan croutons, chives & soft boiled egg served with homemade focaccia

Rosted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

Whiskey & Dill Goatsbridge Trout

baked beetroot, creme fraiche, dill and a light beetroot dressing with brown soda bread

M A I N S

Coal Roasted Rare Breed Pork

Rib Eye (Gilligans Farm)

Carrot anise puree, baby carrots, buttered kale

Rib Eye Steak

with celeriac, truffle remoulade and watercress

Wild Irish Venison Loin

beetroot puree, red currants, buttered sprout leaves and venison sauce

8oz Sirloin (John Stone)

carmelized red onion relish, red onion shells, fresh horseradish

Seabream

Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

Roasted Celeriac

Oyster king mushroom, celeriac puree, peas, broad beans, buttered kale and salsa verde V

All main courses served with sliced new potatoes and soft herb mayonnaise

O N T H E B O A R D

Rib on the bone - €20 pp / serves 3 (supplement)

Chateaubriand - €18 pp / serves 2 (supplement)

*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.*

S I D E S

Skinny Fries

rosemary, honey roast garlic mayonnaise

€5

Tender Stem Broccoli

charred broccoli, toasted hazelnuts, crispy garlic

€5

Creamed Potatoes

With it's own mousse

€5

Deep Fried Brussels Sprout

with truffle mayonnaise

€5

D E S S E R T S

Double Chocolate Mousse

vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Baked Treacle Custard

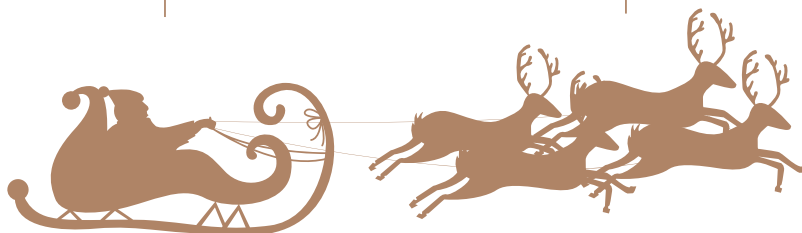
with brown bread ice cream and treacle caramel

Pear & Plum Cobbler

poached red wine fruits baked under soft crumble with mince pie ice cream and double vanilla custard

Cheese Board

Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers (supplement €8.50)



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.



AN IRISH RESTAURANT

