

# VALENTINE'S DAY MENU €65

with a glass of Prosecco on arrival

## TO START

### Onion Soup

parmesan croutons, chives & soft boiled egg  
served with homemade

### Rosted Pumpkin Hummus

Smoked honey & confit garlic dressing  
with woodfired ciabatta

### Whiskey & Dill Goatsbridge Trout

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

### Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

## EXTRAS

### Native Oysters (½ Dozen or Dozen)

Natural (Plain) Tabasco, lemon

### Sliced Anjeletto Parma Ham and Fennel Seed Salami

Fresh grated horseradish, red eye mayonnaise & charred sourdough

### Truffle Cheese Flatbread

Truffle béchamel, fior di latte, parmesan, flat leaf parsley

## MAINS

### Roasted Salmon

celeriac puree, charred broccoli, lemon and chorizo

### Poached Featherblade

smoked and cooked in red wine for 48h, celeriac and truffle remoulade, watercress and Parmesan fries

### Coal Roasted Rare Breed Pork Rib Eye

Carrot puree, baby carrots, buttered kale and rosemary & chicken jus

### Roasted Celeriac

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

These are our favourite meat cuts to share, be warned they sell out quickly.

## ON THE BOARD

All prices per 100g of meat, portions are pre-cut to sizes written up on our chalkboard.

Aged Rib of Beef on the bone -  
€13.50pp supplement

Chateaubriand -  
€15.50pp supplement

Charrgrilled Black Sole to Share -  
€10pp supplement

## SIDES

### Skinny Fries €5

rosemary, French mustard mayonnaise

### Creamed Potatoes €5

With it's own mousse

### Tender Stem Broccoli €5

charred broccoli, toasted hazelnuts and crispy garlic

## DESSERTS

### Blackberry Pavlova

blackberry sorbet & fresh blackberries and fresh cream

### Pear & Plum Cobbler

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

### Double Chocolate Mousse

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



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.  
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