

MOTHER'S DAY MENU €45

all Mums receive a glass of Prosecco on arrival and Fade Street Social chocolates

TO START

Onion Soup

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

Rosted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

Whiskey & Dill Goatsbridge Trout Mousse

pickled cucumber and dill served with brown soda bread

EXTRAS

Native Oysters

(½ Dozen or Dozen)

Natural (Plain) Tabasco, lemon

3.50
each

Truffle Cheese Flatbread 16.50

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

Bread

House baked focaccia with garlic, rosemary & our homemade cultured butter
OR

Brown soda bread & soft herb cream cheese

5

MAINS

Roasted Salmon

celeriac puree, charred broccoli, lemon and chorizo

Rump of Beef

Crispy baby gem in honey roast garlic mayonnaise & sourdough crumbs served with 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 (Vegetarian or Vegan option)

SUNDAY ROAST

Stuffed Roasted Pork

pink lady apples compote

Whole Roasted Chicken

(The happy chicken project)

Sirloin of Beef

fresh horseradish, watercress

All Sunday Roast mains are served with duck fat roasties, seasonal vegetables and onion gravy

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

ADD ONS

Skinny Fries

rosemary, French mustard mayo

5

Duck Fat Roasted Potatoes

5

Tender Stem Broccoli

charred broccoli, toasted hazelnuts and crispy garlic

5

Creamed Potatoes

With it's own mousse

5

Classic Stuffing

4

DESSERTS

Double Chocolate Mousse

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

Blood orange Truffle

vanilla creme fraiche, orange curd, pain d'epice

Pistachio & Raspberry bakewell

Double vanilla custard, raspberry icecream



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

