

# 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

### Roasted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

### Smoked Pork Belly

crispy rillete balls, with lovage emulsion, apple salad & horseradish

### 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 Belly

pink lady apples compote, sage & onion stuffing and onion gravy

### Roasted Sirloin of Yearlig Beef

red onion relish, fresh horseradish and pickled onion shells

All Sunday Roast mains are served with duck fat roasties, seasonal vegetables, Yorkshire pudding 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 Charred Broccoli

toasted hazelnuts and crispy garlic

5

### Creamed Potatoes

With it's own mousse

5.50

### Classic Stuffing

sage & onion, wrapped in  
puffed pastry

6.50

### Yorkshire Pudding

stuffed with onion lyonnaise  
and mushroom gravy

6.50

## 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](http://www.FadeStreetSocial.com)

