

SUNDAY MENU

TO START

Onion Soup parmesan croutons, chives & soft boiled egg served with homemade	10.50	Whiskey & Dill Goatsbridge Trout baked beetroot, creme fraiche, light beetroot dressing and dill served with brown soda bread	15.50
Rosted Pumpkin Hummus Smoked honey & confit garlic dressing with woodfired ciabatta	12.50	Chicken Liver Parfait truffle butter with grape chutney & toasted brioche	14.50

MAINS

Truffle Cheese Flatbread Truffle béchamel, fior di latte, parmesan, flat leaf parsley	17.50	Roasted Salmon celeriac puree, charred broccoli, lemon and chorizo	31.50
Courgette Flatbread Prosciutto di Parma, homemade toamto sauce, buffalo mozzarella, whipped ricotta and truffle honey	16.95	Coal Roasted Rare Breed Pork Rib Eye Carrot puree, baby carrots, buttered kale and rosemary & chicken jus	28.50
Seabream Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage	28.50	Roasted Celeriac Oyster king mushroom, celeriac puree, peas, broad beans, buttered kale and salsa verde V	26.00

SUNDAY ROAST with all the trimmings

Stuffed Roasted Pork pink lady apples compote	19.50	Whole Roasted Chicken 8oz Sirloin (John Stone) Caramelized red onion relish, red onion shells, fresh horseradish, watercress	39.00 24.95	Vegetarian/ Vegan Pie Onion, carrot, mushroom and herbs with mushroom gravy	18.50
Chicken, Ham Hock, Duck Liver and Tarragon Pie With onion gravy	36.00 serves 2				

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

TO SHARE

Native Oysters (½ Dozen or Dozen) Natural (Plain) Tabasco, lemon	3.50 each	These are our favourite meat cuts to share, be warned they sell out quickly.
Sliced Angetto Parma Ham and Fennel Seed Salami Fresh grated horseradish, red eye mayonnaise & charred sourdough	22.95 to share	Aged Rib of Beef on the bone €13.50pp supplement Chateaubriand €15.50pp supplement

SIDES

Skinny Fries rosemary, French mustard mayo	5	Stuffing	6.50	Caesar Salad	8.50
Creamed Potatoes With it's own mousse	5	Yorkshire Pudding	5	Crisp cos leaves, smoked black lard, pickled anchovy, lady green olives, parmesan & tarragon	
Roast Potatoes	5	Sticky smoked short rib macaroni & cheese Bound in creamy Béchamel with truffle & four great cheeses	14.50 to share	Green Beans	5
				Roast Carrots	6

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

