

Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island. - Dylan McGrath

EARLY EVENING MENU

Available until 6:15pm
2-courses €33 | 3-courses €39

TO START

Gin Cured Salmon

pickled cucumber, radish, spring onion, dill & smoked yoghurt

Onion Soup

parmesan croutons, chives & soft boiled egg

Grilled Artichoke

with green beans, dressed with lemon zest, capers, shallots & nduja mayonnaise

Smoked Pork Belly

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

MAINS

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)

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

Roasted Salmon

buttermilk beurre blanc, chopped dill, pickled grapes & torched lettuce

Whole Roasted Red Pepper

Basil emulsion, courgette, pickled shallot, capers, whipped ricotta and crispy polenta

Rump of Beef

Crispy baby gem in honey roast garlic mayonnaise & sourdough crumbs served with fries

DESSERTS

Strawberry Pavlova

Lime curd, fresh strawberries and sorbet with elderflower and mint

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.
4-6 Fade Street, Dublin 2 / 01 604 0066. www.FadeStreetSocial.com

