

DINNER MENU €65

TO START

Onion Soup

parmesan croutons, chives & soft boiled egg served with homemade

Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

Roasted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

Whiskey & Dill Goatsbridge Trout

Asparagus, dressed broad beans, lemon puree, herb crumb and tarragon

MAINS

Coal Roasted Rare Breed Pork Rib Eye

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

Seabream

fennel compote, roasted fennel, new season yellow tomato, salty fingers, basil and smoked beurre blanc

8oz Sirloin (John Stone)

Caramelized red onion relish, red onion shells, fresh horseradish, watercress

Saddle of Lamb

Baby courgette, cherry tomatoes, green olives, basil and lamb jus

Whole Roasted Red Pepper

Basil emulsion, courgette, pickled shallot, capers, whipped ricotta and crispy polenta (Vegetarian or Vegan option)

SIDES

Skinny Fries

rosemary, French mustard mayonnaise

Tender Steam Broccoli

charred broccoli, toasted hazelnuts and crispy garlic

Glazed New Potatoes

with herb emulsion

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

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

Cheese Board

Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers (supplement €6.50)



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

