

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

Roasted Pumpkin Soup
Rosemary, mascarpone, pumpkin seeds and Dublin honey

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

Pork Belly Rillettes Ball
fried crispy 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

Courgette Linguine
Courgette & basil puree, edamame beans, fine green beans and smoked beurre blanc

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

DESSERTS

Mont Blanc Pavlova
Meringue, chestnut, orange confit, whipped ganache, mandarin and Cointreau anglaise

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

