

DINNER MENU €72

T O S T A R T

Chicken & Duck Liver Parfait

Slow cooked in the jar, topped with truffle butter, grape chutney and toasted brioche

Roasted Pumpkin Soup

Rosemary, mascarpone, pumpkin seeds and Dungarvan honey

Roasted Onion Hummus

Confit garlic, crispy shallots, sumac and homemade wood fired focaccia

Goatsbridge Trout

Baked beetroot, crème fraiche, dill and a light beetroot dressing with brown soda bread

M A I N S

Charred Rare Breed Pork

Rib Eye (Gilligans Farm)

Carrot anise puree, baby carrots, buttered kale

Rib Eye Steak

Celeriac, truffle remoulade and watercress

Breaded Confit Duck Leg

White turnip puree, fricassée of white beans, broad beans, baby turnip, chevril and smoked bacon

8oz Sirloin (John Stone)

Caramelized red onion marmelade, red onion shells, fresh horseradish and watercress

Seabream

Artichoke purée, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

Roasted Celeriac

Oyster king mushroom, celeriac purée, broad beans, buttered kale and salsa verde V

All main courses served with sliced new potatoes and soft herb mayonnaise

O N T H E B O A R D

Rib on the bone - €20pp / serves 3 (supplement)

Chateaubriand - €18pp / serves 2 (supplement)

*These are our favourite meat cuts to share, be warned they sell out quickly.
Supplements apply, portions are pre-cut to sizes written up on our chalkboard.*

S I D E S

Skinny Fries

Rosemary, honey roast garlic mayonnaise

€5.50

Charred Tender Stem Broccoli

Dressed with toasted hazelnuts and crispy garlic

€6.50

Buttered Potato Purée

€5.50

Deep Fried Brussels Sprout

Truffle mayonnaise

€5.50

D E S S E R T S

Double Chocolate Mousse

Vanilla crème fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Red Wine Poached Pear Pie

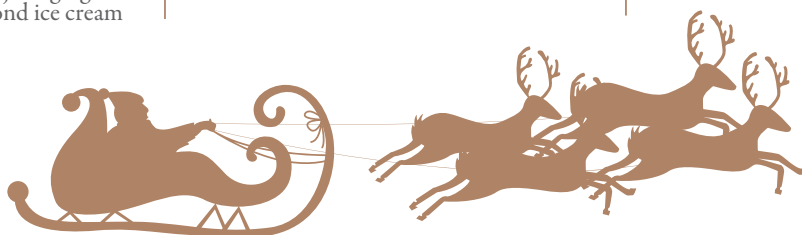
Flavours of mulled wine, pear jam, ginger frangipane soft crumble, almond ice cream and custard

Mont-Blanc Pavlova

Meringue, chestnut, orange confit, whipped Ganache, mandarin and Cointreau anglaise

Cheese Board

Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers (supplement €8.50)



Please inform your server of any allergies or dietary requirements.

All Fade Street Social beef is 100% Irish.
12.5% service charge on tables of 6 or more people, 100% of tips are distributed to our staff at the end of every day. Service charge and tips are discretionary.



AN IRISH RESTAURANT

