

SUNDAY MENU

TO START

Cream of Corn Soup 13.50 Crispy short rib croquette and lovage mayonnaise M,Eg, G, MS	Gin Cured Salmon 12 Herbs and elderflower, smoked creme fraiche and radish salad A,M
Natural Hummus 14.50 Smoked honey, roasted confit garlic, tahini, sumac, herbs and crispy bits with our woodfired ciabatta S, G	Chicken Liver Parfait 15.50 Slow cooked in the jar, topped with truffle butter, grape chutney and toasted brioche G,M,Eg

EXTRAS

Native Oysters 4 (½ Dozen or Dozen) each Natural (Plain) Tabasco, lemon ML 28.50	Sliced Angetto Parma Ham and Fennel Seed Salami 24 to share Fresh grated horseradish, red eye mayonnaise & charred sourdough Eg,G	Coppa 15.75 Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper G,M
Oyster Rockefeller (½ Dozen) Grilled oysters with herb crust, sourdough bread crumbs, smoked bacon and nut brown butter ML, G, M	Long Sliced Smoked Salmon from Kenmare, Co. Cork 32.50 200g to share Caper cornichon, dill & madras spiced creme fraiche topped with roasted seeds and our brown soda bread (add an additional 100g for €16.25) E,M,G	Truffle Cheese Flatbread 19.50 Truffle béchamel, fior di latte, parmesan, flat leaf parsley G,M
		Pork Flatbread 18.50 Truffle béchamel, slices of mortadella, white onion, pork rillette & stracciatella cheese G,M

MAINS

Dry aged burger - (Gilligans Farm) 24 Caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an brioche bun, served with herb fries G,M,Eg	Seabream 29.50 Romesco sauce, roasted artichoke, cherry tomato, pickled pepper, toasted almonds, basil cress and crispy kale N, F, G
8oz Sirloin (John Stone) 35 Caramelized red onion relish, red onion shells, fresh horseradish, watercress G,M,A,C	Courgette Linguine 25.50 Courgette & basil puree, edamame beans, fine green beans and smoked beurre blanc (Vegetarian or Vegan option) M,G,Eg
Coal Roasted Rare Breed Pork Rib Eye 29.50 Carrot puree, baby carrots, buttered kale, rosemary & chicken jus M,G	

These are our favourite meat cuts to share, be warned they sell out quickly.

FROM THE BOARD

Aged Rib of Beef on the bone €14.50 per 100g	Chateaubriand €17 per 100g
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SUNDAY ROAST

Stuffed Roasted Pork 26 pink lady apples compote and all the trimmings	Roasted Sirloin of Yearling Beef 26.50 Caramelized red onion marmelade, fresh horseradish and all the trimmings
Chicken, Ham Hock, Duck Liver & Tarragon Pie 22	Vegetarian Pie 19.50 Onion, carrot, mushroom and herb

CLASSIC STUFFING €6.50 | STUFFED YORKSHIRE PUDDING €6.50 | DUCK FAT ROASTED POTATOES €5.75

SIDES

Skinny Fries 5.95 Rosemary, French mustard mayo Eg,G,M	Heritage Tomato Salad 8.50 Pickled red onion jam, pine nuts, smoked guanciale, toasted croutons, fresh basil and lemon dressing G, N, M	Glazed Carrots M 6.50
Creamed Potatoes 5.95 With it's own mousse M	Charred tender Stem Broccoli 6.50 Toasted hazelnuts and crispy garlic N	Sticky smoked short rib macaroni & cheese 16.50 Bound in creamy Béchamel with truffle & four great cheeses G,M

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

