

SUNDAY MENU

TO START

Cream of Corn Soup Crispy short rib croquette and lovage mayonnaise M,Eg, G, MS	13.50	Gin Cured Salmon Herbs and elderflower, smoked creme fraiche and radish salad A,M	14.20
Natural Hummus Smoked honey, roasted confit garlic, tahini, sumac, herbs and crispy bits with our woodfired ciabatta S, G	13.50	Chicken Liver Parfait Slow cooked in the jar, topped with truffle butter, grape chutney and toasted brioche G, M, Eg	15.50

EXTRAS

Native Oysters (½ Dozen or Dozen) Natural (Plain) Tabasco, lemon ML	4 each	Sliced Angioletto Parma Ham and Fennel Seed Salami to share Fresh grated horseradish, red eye mayonnaise & charred sourdough Eg,G	27	Coppa Thick base, tomato, fior di latte, basil, parmesan, coppa ham & black pepper G	15.75
Oyster Rockefeller (½ Dozen) Grilled oysters with herb crust, sourdough bread crumbs, smoked bacon and nut brown butter ML, G, M	28.50	Long Sliced Smoked Salmon from Kenmare, Co. Cork Caper cornichon, dill & madras spiced creme fraiche with roasted seeds and brown soda bread F,M,G	32.50 200g to share extra 100g +16.25	Truffle Cheese Flatbread Truffle béchamel, fior di latte, parmesan, flat leaf parsley G,M	19.50
				Pork Flatbread Truffle béchamel, mortadella, white onion, pork rillette & stracciatella cheese G,M	18.50

MAINS

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

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 available until 6pm

SUNDAY ROAST

Stuffed Roasted Pork pink lady apples compote and all the trimmings G, M, C	26	Roasted Sirloin of Yearling Beef Caramelized red onion marmelade, fresh horseradish and all the trimmings M, A, G, C	26.50	Extras	
Chicken, Ham Hock, Duck Liver & Tarragon Pie G, M, C	22	Vegetarian Pie Onion, carrot, mushroom and herb G, C	19.50	Classic Stuffing G	6.50
				Stuffed Yorkshire Pudding G, Eg	6.50
				Duck Fat Roasted Potatoes	5.75

SIDES

Skinny Fries Rosemary, French mustard mayo Eg,G,M	5.95	Heritage Tomato Salad Pickled red onion jam, pine nuts, smoked guanciale, toasted croutons, fresh basil and lemon dressing G,N,M	8.50	Sticky smoked short rib macaroni & cheese Bound in creamy Béchamel with truffle & four great cheeses G, M	16.50
Creamed Potatoes With it's own mousse M	5.95	Charred Tender Stem Broccoli	7.50		
Glazed Carrots M	6.50				

DESSERTS

Warm Chocolate Chip Cookie Peanut butter ice cream, chocolate ganache, caramelised peanuts G,N,M	11	Baked Rosemary Scented Camembert with truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min) G, M	24.75	Cheese Board Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. Served with shallot chutney & crackers G, M	13.50
White chocolate whipped ganache Fresh local raspberries, elderflower, purple shiso, raspberry sorbet and mousse M	10				

A - Alcohol
C - Celery
G - Cereals with Gluten
Cr - Crustaceans

Eg - Egg
F - Fish
L - Lupin
M - Milk

ML - Mollusc
MS - Mustard
N - Nuts
P - Peanuts

S - Sesame Seeds
SO - Soya
SD - Sulphur Dioxide

Please inform your server of any allergies or dietary requirements. All Fade Street Social beef is 100% Irish.

Fade St. SOCIAL

BY DYLAN MCGRATH

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