

SUNDAY MENU

TO START

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

EXTRAS

Native Oysters (½ Dozen or Dozen) Natural (Plain) Tabasco, lemon	4 each	Sliced Angioletto Parma Ham and Fennel Seed Salami to share Fresh grated horseradish, red eye mayonnaise & charred sourdough	27	Coppa Thick base, tomato, fior di latte, basil, parmesan, coppa ham & black pepper	15.75
Oyster Rockefeller (½ Dozen) Grilled oysters with herb crust, sourdough bread crumbs, smoked bacon and nut brown butter	28.50	Long Sliced Smoked Salmon from Kenmare, Co. Cork Caper cornichon, dill & madras spiced creme fraiche with roasted seeds and brown soda bread	32.50 200g to share extra 100g +16.25	Truffle Cheese Flatbread Truffle béchamel, fior di latte, parmesan, flat leaf parsley	19.50
				Pork Flatbread Truffle béchamel, mortadella, white onion, pork rillette & stracciatella cheese	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	24	Coal Roasted Pork Rib Eye Carrot puree, baby carrots, buttered kale, rosemary & chicken jus	29.50	Courgette Linguine Courgette & basil puree, edamame beans, fine green beans and smoked beurre blanc (Vegetarian or Vegan option)	25.50
8oz Sirloin (John Stone) Caramelized red onion relish, red onion shells, fresh horseradish, watercress	35	Seabream Romesco sauce, roasted artichoke, cherry tomato, pickled pepper, toasted almonds, basil cress and crispy kale	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

Sunday Roast available until 6pm

SUNDAY ROAST

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

SIDES

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

DESSERTS

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

Please inform your server of any allergies or dietary requirements. All Fade Street Social beef is 100% Irish. Prices include VAT. 12.5% service charge for parties of 6 or more.

SCAN HERE FOR
FOOD ALLERGENS



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