

TO START

<p>Cream of Corn Soup 13.50 Doonbeg crab dressed with creme fraiche, herbs, pickled kohlrabi and Colombo spice oil M, Eg, G, MS</p> <p>Miranda Tomato 12.50 Wild garlic pesto, creamy stracciatella, toasted pine nuts, lemon balm, basil emulsion and fried garlic chips M, N, G</p>	<p>Natural Hummus 13.50 Smoked honey, roasted confit garlic, tahini, sumac, herbs and crispy bits with our woodfired ciabatta S, G</p> <p>Gin Cured Salmon 14.20 Herbs and elderflower, smoked creme fraiche and radish salad A, M</p> <p>Chicken & Duck Liver Parfait 15.50 Slow cooked in the jar, topped with truffle butter, grape chutney and toasted brioche G, M, Eg</p>	<p>Inch House Black Pudding 15.50 Simply fried with summer peas, smoked guanciale, sherry vinegar shallots, homemade brown sauce, white onion puree, herbs and shoots G</p> <p>Bread 6.95 House baked focaccia with garlic, rosemary & our homemade cultured butter G, M OR Brown soda bread & soft herb cream cheese G, M</p>
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EXTRAS

ADD FRESH TRUFFLE TO ANY DISH €13

These dishes a perfect to be shared at the table

<p>Native Oysters (½ Dozen or Dozen) 4 Natural (Plain) Tabasco, lemon ML each</p> <p>OR</p> <p>White soya, white balsamic dressing, chive oil, cucumber and shallot ML, G 4.20 each</p> <p>Oyster Rockefeller (½ Dozen) 28.50 Grilled oysters with herb crust, sourdough bread crumbs, smoked bacon and nut brown butter ML, G, M</p>	<p>Truffle Cheese Flatbread 19.50 Truffle béchamel, fior di latte, Gruyere cheese parmesan, flat leaf parsley G, M</p>	<p>Sliced Angioletto Parma Ham and Fennel Seed Salami 27 to share Fresh grated horseradish, red eye mayonnaise & charred sourdough (add an extra 70g of either meat €7) Eg, G</p> <p>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) F, M, G</p>
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MAINS

We cook most of our meats over charcoal and different woods for best smoky flavours.

<p>8oz Sirloin (John Stone) 39 With a choice of fries or creamed potatoes and sauce G, M, A, C</p> <p>10oz Sirloin (John Stone) 37 Caramelized red onion relish, red onion shells, fresh horseradish, watercress M, C</p> <p>10oz Rib Eye Steak (John Stone) 39.50 Cafe de Paris butter M, G, F, A, MS, C</p>	<p>Rump of Spring Lamb for Two 74 Smoked aubergine baba ganoush, baby courgette, cherry tomatoes, gordal olives, salsa verde, cavolo nero, lamb jus and virgin olive oil C, M, N</p> <p>Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) 29.50 Carrot purée, baby carrots, buttered kale and rosemary & pork gravy M, G</p>	<p>Roasted Seabream 31 Romesco sauce, roasted artichoke, cherry tomato, pickled pepper, toasted almonds, basil cress and crispy kale N, F, G</p> <p>Roasted Irish Salmon 32 Leek and spring onion sauce, char-grilled scallion, broad beans, garlic nduja oil, crispy chorizo F, M</p>
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ADD A PIECE OF ROASTED FOIE GRAS FOR €15

VEGETARIAN / VEGAN

ADD FRESH TRUFFLE TO ANY DISH €13

<p>Courgette Linguine 26.50 Charred courgette & basil purée, edamame beans, fine green beans coated in a smoked beurre blanc with Parmesan (Vegetarian or Vegan option) M, G, Eg</p>	<p>Pickled Baby Red Pepper 27 Warm salad of orzo, whipped ricotta, cherry tomatoes, pickled shallot, curry kale and basil emulsion M, G</p>	<p>Heritage Tomato Salad 18.50 Pickled red onion jam, pine nuts, smoked guanciale, toasted croutons, fresh basil and lemon dressing G, N, M</p>
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These are our favourite meat cuts to share, be warned they sell out quickly.

ON THE BOARD

All prices per 100g of meat, portions are pre-cut to sizes written up on our chalkboard.

<p>1kg T Bone to share 122 served with a sauceboat of green peppercorn sauce C, M, A</p> <p>Chateaubriand c 17/100g</p> <p>Aged Rib of Beef on the bone (Tomahawk) c 14.50/100g</p>	<p>8oz Fillet (John Stone) 62 Truffle sauce, foie gras and potato galette C</p> <p>Smoked grass-fed Delmonico 15.50 / 100g with a classic Diane sauce (add a piece of foie gras for €15) to share for 2</p>
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ADD SAUCE: red wine sauce / pepper sauce / bernaise sauce 3.50 ADD Cafe de Paris butter €4

VEGETABLES & SALADS Shareable

These dishes can be made big or small to cater for vegetarians, subject to produce being available from Irish farms that we trust.

<p>Triple Cooked Fries 6.50 Malt vinegar & french mustard mayonnaise Eg, G, M</p> <p>Glazed New Potatoes 5.95 Chopped chervil M</p> <p>Creamed Potatoes 5.95 With it's own mousse M</p>	<p>Sticky Smoked Short Rib 16.50 Macaroni & cheese bound in creamy Béchamel with truffle & three great cheeses G, M</p> <p>Heritage Tomato Salad 8.50 Pickled red onion jam, pine nuts, smoked guanciale, toasted croutons, fresh basil and lemon dressing G, N, M</p>	<p>Tender Stem Broccoli 7.50 Charred broccoli, toasted hazelnuts and crispy garlic N</p> <p>Roasted Large Cap Mushrooms 7.50 Garlic & parsley butter, herb & lemon sourdough breadcrumbs M, G</p> <p>Fade Street Onion Rings 7 Our special crumbed batter with truffle mayonnaise G, Eg</p>
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Fade St. SOCIAL

BY DYLAN MCGRATH

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