



TO START

<p>Cream of Corn Soup 13.50 Doonbeg crab dressed with creme fraiche, herbs, pickled kohlrabi and Colombo spice oil</p> <p>Miranda Tomato 12.50 Wild garlic pesto, creamy stracciatella, toasted pine nuts, lemon balm, basil emulsion and fried garlic chips</p>	<p>Natural Hummus 13.50 Smoked honey, roasted confit garlic, tahini, sumac, herbs and crispy bits with our woodfired ciabatta</p> <p>Gin Cured Salmon 14.20 Herbs and elderflower, smoked creme fraiche and radish salad</p> <p>Chicken & Duck Liver Parfait 15.50 Slow cooked in the jar, topped with truffle butter, grape chutney and toasted brioche</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</p> <p>Bread 6.95 House baked focaccia with garlic, rosemary & our homemade cultured butter OR Brown soda bread & soft herb cream cheese</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 OR White soya, white balsamic dressing, chive oil, cucumber and shallot 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</p>	<p>Truffle Cheese Flatbread 19.50 Truffle béchamel, fior di latte, Gruyere cheese parmesan, flat leaf parsley</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)</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)</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</p> <p>10oz Sirloin (John Stone) 37 Caramelized red onion relish, red onion shells, fresh horseradish, watercress</p> <p>10oz Rib Eye Steak (John Stone) 39.50 Cafe de Paris butter</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</p> <p>Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) 29.50 Carrot purée, baby carrots, buttered kale and rosemary & pork gravy</p>	<p>Roasted Seabream 31 Romesco sauce, roasted artichoke, cherry tomato, pickled pepper, toasted almonds, basil cress and crispy kale</p> <p>Roasted Irish Salmon 32 Leek and spring onion sauce, char-grilled scallion, broad beans, garlic nduja oil, crispy chorizo</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)</p>	<p>Pickled Baby Red Pepper 27 Warm salad of orzo, whipped ricotta, cherry tomatoes, pickled shallot, curry kale and basil emulsion</p>	<p>Heritage Tomato Salad 18.50 Pickled red onion jam, pine nuts, smoked guanciale, toasted croutons, fresh basil and lemon dressing</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</p> <p>Chateaubriand 17/100g</p> <p>Aged Rib of Beef on the bone (Tomahawk) 14.50/100g</p>	<p>8oz Fillet (John Stone) 62 Truffle sauce, foie gras and potato galette</p> <p>Smoked grass-fed Delmonico 15.50 / 100g to share for 2 with a classic Diane sauce (add a piece of foie gras for €15)</p>
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ADD SAUCE: red wine sauce / pepper sauce / bernaïse sauce 4.50 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</p> <p>Glazed New Potatoes 5.95 Chopped chervil</p> <p>Creamed Potatoes 5.95 With it's own mousse</p>	<p>Sticky Smoked Short Rib 16.50 Macaroni & cheese bound in creamy Béchamel with truffle & three great cheeses</p> <p>Heritage Tomato Salad 8.50 Pickled red onion jam, pine nuts, smoked guanciale, toasted croutons, fresh basil and lemon dressing</p>	<p>Tender Stem Broccoli 7.50 Charred broccoli, toasted hazelnuts and crispy garlic</p> <p>Roasted Large Cap Mushrooms 7.50 Garlic & parsley butter, herb & lemon sourdough breadcrumbs</p> <p>Fade Street Onion Rings 7 Our special crumbed batter with truffle mayonnaise</p>
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