

# THE WOODFIRED menu

JOIN US FOR SUNDAY ROAST  
WITH ALL THE TRIMMINGS

STUFFED ROASTED PORK | ROASTED SIRLOIN OF YEARLING  
BEEF | CHICKEN, HAM HOCK, DUCK LIVER & TARRAGON PIE

## SNACKS

<b>Padron peppers</b> – Roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs	8
<b>Olive</b> – Marinated lady olives, basil mayonnaise	5
<b>Three beans summer dip</b> – with feta, mint, dill, chilled crunchy lettuce and lemon dressing	7.50
<b>Vegetable crisps</b> – thinly sliced and fried vegetables with creme fraiche and horse radish dip	6.50
<b>Bread</b> – House baked focaccia with garlic, rosemary & our homemade cultured butter	6.50
<b>Goats logs</b> – deep fried, breadcrumbed goats cheese with parma ham, basil emulsion and balsamic	10.50

## APPETIZERS

<b>Burrata</b> – Mandarin, chicory leaves, fennel herb, toasted almond and orange dressing	12.75 (S) 19 (L)
<b>Cream of onion soup</b> – Hegarty cheddar cheese & croutons	10.50
<b>Cod</b> – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil	13.75
<b>Smoked mackerel</b> – potatoes marinated in tarragon dressing, soft boiled egg, asparagus, capers and brown butter mayonnaise	13.50
<b>Pork rilette balls</b> – deep fried with nduja mayonnaise, soft herb powder and Pecorino cheese	14
<b>Chicken liver parfait</b> – Truffle butter, grape chutney and toasted brioche	16.50

## VEGAN / VEGETARIAN

<b>Cucumber</b> – Charred & cured cucumber, pressed melon, avocado, pickled carrots, radish, bound in peanut sauce, with ginger, lime, mint & basil	11.50 (S) 17.50 (L)
<b>Cauliflower</b> – Charred cauliflower, crème fraiche, caramelised purée, pickled grapes, toasted almonds & salsa verde	21
<b>Borlotti bean stew</b> – curly kale, roasted onion, tomato, fennel and pesto	21
<b>Tomato and yogurt salad</b> – sliced heritage tomatoes with Velvet Cloud sheeps yogurt bound in honey & mustard dressing with puffed rice and broken feta	13.50(S) 17.50(L)
<b>Whipped goats cheese</b> – charred grilled courgette ribbons, pickled red onion, broad beans, fresh mint and caramelised pecans	13

**TO SHARE** Selection of dry aged rare breed beef cuts from the best Irish farms. Some aged up to 30 days, some matured in Himalayan salt. Please ask your server for today's selection and prices.

<b>Chateaubriand (John Stone)</b>	€17 / 100g
<b>Beef Tomahawk</b>	€14.50 / 100g
<b>Baked rosemary scented camembert for 2-3</b> – Truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)	€24.75
<b>Ham and dips</b> – sliced Spanish ham, homemade brown sauce, red eye mayonnaise, with tarragon and parsley, served with fresh potato crisps seasoned with herbs (add an extra 80g of either meat €9)	€26.50
<b>Monkfish on the bone for two</b> – with nduja chilli butter, new potatoes with salsa verde dressing, gordal olives with pickled shallot & cherry tomatoes salad	€75

Our large cuts of meat are accompanied with a jug of peppercorn or red wine sauce

## MAINS Add fresh truffle to any dish €13

<b>Roasted pork belly (Pat McLoughlin)</b> – Roasted & soya glazed pork belly with light sesame emulsion, honey pickled kohlrabi, bok choy & lime	26
<b>Dry aged burger</b> – (Gilligans Farm) caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an onion brioche bun, served with herb skinny fries	24.50
<b>Grilled seabream</b> – baby courgettes with Romesco sauce, green olive, toasted almonds, crispy kale, tomato & coriander	29.50
<b>Sirloin</b> – 8oz John Stone Sirloin with red onion marmalade, watercress with skinny rosemary fries	36.50
<b>Rib-eye</b> – 10oz with red onion chutney & shells, watercress and fresh grated horseradish	39.50

Add a sauce: peppercorn sauce €3 / red wine sauce €3.50

## BAKED SOURDOUGH PIZZA

Our dough is fermented for 3 days and naturally-leavened

<b>Coppa</b> – Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper G.M	17
<b>Duck calzone</b> – Braised duck leg, with roasted confit potato, white onion, goats cheese truffle bechamel G.M	18.50
<b>Our spinach flatbread</b> – Bound with parmesan and nut brown butter, charred broccoli, melted brie & rocket G.M	17.50
<b>Pork pizza</b> – Truffle béchamel, slices of mortadella, white onion, pork rilette & stracciatella cheese G.M, A, pistachio	18.50
<b>Cep, truffle &amp; lardo</b> – Crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley, lemon zest on baked sourdough G.M	24.50

## SIDES

<b>Fries</b> – Rosemary and honey roasted garlic mayonnaise	5.75
<b>New season baby potatoes</b> with herb emulsion	5
<b>Onion rings</b> – Pickled red onion rings with brown mustard mayonnaise	5.75
<b>Carrots</b> – Roasted & rolled in chimichurri, candied pumpkin seeds, feta cheese, parsley & chive mayonnaise	6.80
<b>Bread</b> – House baked focaccia with garlic, rosemary & our homemade cultured butter	6.50
<b>Tomato and yogurt salad</b> – sliced heritage tomatoes with Velvet Cloud sheeps yogurt bound in honey & mustard dressing with puffed rice and broken feta	8.50
<b>Add a dip €3.50</b> – Truffle Mayonnaise   Basil emulsion   Nduja mayonnaise   French mustard mayonnaise	

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

Prices include VAT. 12.5% service charge for parties of 6 or more. Scan the QR to view our allergens list.



# Fade St. SOCIAL

BY DYLAN MCGRATH

