

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

Olive – Marinated lady olives, basil mayonnaise	5
Vegetable crisps – Thinly sliced and fried vegetables with creme fraiche and horse radish dip	6.50

APPETIZERS

Burrata – Mandarin, chicory leaves, fennel herb, toasted almond and orange dressing	12.75 (S) 19 (L)
Cream of onion soup – Hegarty cheddar cheese & croutons	10.50
Chicken liver parfait – Truffle butter, grape chutney and toasted brioche	16.50
Tomato and yogurt salad – 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)
Cucumber – Charred & cured cucumber, pressed melon, avocado, pickled carrots, radish, bound in peanut sauce, with ginger, lime, mint & basil	11.50 (S) 17.50 (L)

SANDWIZA

A sandwich meets a pizza, cooked in our wood-burning oven from a fresh 3 day fermented dough, folded and fire roasted on a stone oven like a pizza.

Mortadella & pistachio – Thin slices of mortadella, torn burrata, buttered onion lyonnaise, chopped pistachio, basil leaves and Parmesan	13.50
Spicy lamb – Harissa spiced pulled lamb, goujon mayonnaise, red onion marmelade, fior di late, charred aubergine, flat leaf parsley and coriander	13.50
Truffle pork – Thinly sliced smoked pork belly, Fior di latte, spring onion, truffle mayonnaise, charred tenderstem broccoli and Parmesan	13.50
Classic Italian – Prosciutto ham, basil pesto, cherry tomatoes, mozzarella, basil leaves and black pepper	12.50
Braised short rib – Roasted flat cap mushroom, onion lyonnaise, caramelised confit garlic, blue cheese, rocket	14.50
Cajun hot honey chicken – Corn-fed chicken thighs cooked in our hot honey sauce with rocket, mozzarella, pepperoni and nduja mayonnaise	13.50
The vegetarian one – Charred courgette, cherry tomato, charred aubergine, rocket, mozzarella and shaved Parmesan	12.50

MAINS Add fresh truffle to any dish €13

Croque Monsieur – grilled cheese & smoked ham, served with skinny fries	15.50
Croque Madame – sourdough toastie, grilled chesse, smoked ham, topped with fried egg, served with skinny fries	17
Minute steak – peppercorn sauce, seasonal salad and skinny fries	19.50
Rump of beef – chimichuri sauce, skinny fries and seasonal salad	26.50
Steak sandwich – with red onion lyonnaise, french dijon mustard mayonnaise, capers, salad and fries	23
Cacio e peppe – fried courgette, black pepper and pecorino cheese	16.95
Cucumber salad – Avocado puree, quinoa and feta cheese, crispy kale and fried cashew nuts	10 (S) 16 (L)
Roasted pork belly (Pat McLoughlin) – Roasted & soya glazed pork belly with light sesame emulsion, honey pickled kohlrabi, bok choi & lime	26
Dry aged burger – (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
Grilled seabream – baby courgettes with Romesco sauce, green olive, toasted almonds, crispy kale, tomato & coriander	29.50
Sirloin – 8oz John Stone Sirloin with red onion marmalade, watercress with skinny rosemary fries	36.50

Add a sauce: peppercorn sauce €4.50 / red wine sauce €4.50

BAKED SOURDOUGH PIZZA

Our dough is fermented for 3 days and naturally-leavened

Coppa – Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper G.M	17
Our spinach flatbread – Bound with parmesan and nut brown butter, charred broccoli, melted brie & rocket G.M	17.50
Pork pizza – Truffle béchamel, slices of mortadella, white onion, pork rilette & stracciatella cheese G.M, A, pistachio	18.50

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.

Chateaubriand (John Stone)	€17 / 100g
Beef Tomahawk	€14.50 / 100g
Baked rosemary scented camembert for 2-3 – Truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)	€24.75
Ham and dips – 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
Monkfish on the bone for two – 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

SIDES

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

