

# 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

Padron peppers – Roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs	8
Olive – Marinated lady olives, basil mayonnaise	5
Nduja Butter bean dip– Topped with Chives nduja oil & with a piece of our fresh baked pan de cristal	7.50
Vegetable crisps – thinly sliced and fried vegetables with creme fraiche and horse radish dip	6.50
Bread – House baked focaccia with garlic, rosemary & our homemade cultured butter	6.50
Goats logs – deep fried, breadcrumbed goats cheese with parma ham, basil emulsion and balsamic	10.50

## APPETIZERS

Whole Fresh Burrata– Aubegene Baba ghanoush Green chili, almond, gordal olive, basil & candied lemon zest.	18.50
Cream of onion soup – Hegarty cheddar cheese & croutons	10.50
Cod – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil	13.75
Smoked salmon mouse– –Pressed cucumber, smoked salmon roe, oil dill dulas & homemade brown soda bread	14.50
Pork rilette balls – deep fried with nduja mayonnaise, soft herb powder and Pecorino cheese	14
Chicken liver parfait – Truffle butter, grape chutney and toasted brioche	16.50

## VEGAN / VEGETARIAN

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)
Cauliflower – Charred cauliflower, crème fraiche, caramelised purée, pickled grapes, toasted almonds & salsa verde	21
Borlotti bean stew – curly kale, roasted onion, tomato, fennel and pesto	21
Beetroot Salad –Golden & red beets, baked turnip on lemon velvet cloud yogurt,candied walnuts,& green apple	16.50
Baked Brie (Saint Marcellin)– Topped with sourdough breadcrumbs, honey & thyme, toasted almond, fig aramic chutney and our toasted charred grilled sourdough	15.50

## 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 – Charred on coal with beurre Blanc & sausian monteux, black kale and new potatoes, pearl onions & Parsley.	€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

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 – with Jerusalem Artichoke puree& crips, butter kale & Shimeji mushroom, chorizo & deep-fried Rosemarie	29.50
Sirloin – 8oz John Stone Sirloin with red onion marmalade, watercress with skinny rosemary fries	36.50
Rib-eye –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

Coppa – Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper G.M	17
Duck calzone – Braised duck leg, with roasted confit potato, white onion, goats cheese truffle bechamel G.M	18.50
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
Cep, truffle & lardo –Crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley, lemon zest on baked sourdough G.M	24.50

## 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
Beetroot Salad– –Golden & red beets, baked turnip on lemon velvet cloud yogurt,candied walnuts,& green apple	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

