



TO START

<p>Cream of Celeriac Soup 12.50 Mushroom celeriac ravioli. Mascarpone lovage, caramelised hazlenut.</p> <p>Beets & Goat Cheese 13.50 Whipped goat cheese, red & golden beetroot, candied almond, red apple, watercress, Honey & mustard dressing.</p>	<p>Natural Hummus 13.50 Chickpea, Confit of garlic, Topped with green gordal olive, pickled red onion, fried garlic & shallot with our woodfireVciabatta.</p> <p>Smoked Salmon Moouse 14.20 Pressed cucumber, pickled cauliflower florets, dulce & smoked salmon chutney & our homemade soda brown bread</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 Fried black pudding, parsnip puree , pickled pear, carmilsed walnuts & home brown sauce.</p> <p>Bread 6.95 House baked focaccia with garlic, rosemary & our homemade cultured butter OR Brown soda bread & soft herb cream cheese</p>
---	--	---

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 each 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>
---	---	---

MAINS

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

<p>8oz Sirloin (John Stone) 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>Saddle of Lamb For 2 74 Braised lamb and tarragon hotpot topped with mashed potatoes & parmesan pearl barley. Black glazed kale</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 Sea bream Salsify 31 Jerusalem artichoke puree, fried globe artichoke with glazed cabbage & chive butter sauce</p> <p>Roasted Irish Salmon 32 Charred spring onion ~ Truffle, leak soubise, , fried parsley & sliced Smokey mortoux Sausage</p>
---	---	---

ADD A PIECE OF ROASTED FOIE GRAS FOR €15

VEGETARIAN / VEGAN

ADD FRESH TRUFFLE TO ANY DISH €13

<p>Wild Mushroom Orzo 27.50 King Oyster Mushroom, Celeriac with Parmesan & Chive (Vegetarian or Vegan option)</p>	<p>Deep Fried Ballylisk Rose Brie 32 With a cauliflower & almond Puree. Fig & Aramaic chutney, pickled shallots, green beans & toasted almonds</p>	<p>Beets & Goat Cheese 18.50 Golden and red beets, whipped goat cheese, baked turnip & Croutons. Caramelized almonds. Honey & Mustard Dressing</p>
--	---	---

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>
--	---

ADD SAUCE: red wine sauce / pepper sauce / bernaise 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>Wilted warm cabbage 7.50 Wilted green cabbage, horseradish, creme fraiche & pickled apple.</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>
---	--	---



Fade St. SOCIAL

BY DYLAN MCGRATH

Fade Street Social,
4 -6 Fade Street, Dublin 2,
Ireland
P: 01 6040066
E: info@fadestreetssocial.com

