



FESTIVE ALL DAY MENU



SCAN HERE FOR FOOD ALLERGENS

TO START

Roasted Pumpkin Soup With grated chestnut & colombo spiced oil	12.50	Natural Hummus Chickpea, confit of garlic, topped with green gordal olive, pickled red onion, fried garlic & shallot with freshly baked woodfired ciabatta	13.75	Inch House Black Pudding Fried black pudding, parsnip puree, pickled pear, caramelised walnuts, homemade brown sauce and pommery mustard dressing	16
Baked Beetroot & Goat's Cheese Whipped goat's cheese, red & golden beetroot, candied almond, red apple, watercress, honey & mustard dressing	14	Smoked Salmon Mousse Pressed cucumber, pickled cauliflower florets, dulce & smoked salmon roe, served with soda brown bread	14.75	Bread House baked focaccia with garlic, rosemary & our homemade cultured butter OR Brown soda bread & soft herb cream cheese	6.95
Chicken & Duck Liver Parfait Slow cooked in the jar, topped with truffle butter, grape chutney and toasted brioche	14				

EXTRAS

ADD FRESH TRUFFLE TO ANY DISH €13

These dishes are perfect to be shared at the table

Native Oysters (½ Dozen or Dozen) Natural (Plain) Tabasco, lemon OR White soya, white balsamic dressing, chive oil, cucumber and shallot	4 each 4.20 each	Quality Long Sliced Smoked Salmon from Kenmare, Co. Cork Caper cornichon, dill & madras spiced creme fraiche topped with roasted seeds and our brown soda bread (add an additional 100g for €16.25)	32.50 200g to share
Truffle Cheese Flatbread Truffle béchamel, fior di latte, parmesan, flat leaf parsley	19.50	Sliced Angioletto Parma Ham and Fennel Seed Salami Fresh grated horseradish, red eye mayonnaise & charred sourdough (add an extra 70g of either meat €7)	29 to share

MAINS

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

8oz Sirloin (John Stone) With a choice of fries or creamed potatoes and sauce	40	Rack of Venison for 2 Served with Irish suede garlic dauphinoise, blackberry & red wine sauce and fried brussels sprouts	95	Roasted Seabream Salsify Jerusalem artichoke puree, fried globe artichoke with glazed cabbage, salsify & chive butter sauce	35
10oz Rib Eye Steak (John Stone) Cafe de Paris butter	42	Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) Carrot purée, baby carrots, buttered kale and rosemary & pork gravy	34	Roasted Irish Salmon Charred spring onion, leek soubise, fried parsley & sliced smokey morteau sausage	36

ADD A PIECE OF ROASTED FOIE GRAS FOR €15

VEGETARIAN / VEGAN

ADD FRESH TRUFFLE TO ANY DISH €13

Wild Mushroom Orzo King Oyster Mushroom, Celeriac with Parmesan & Chive (Vegetarian or Vegan option)	27.50	Deep Fried Brie (Saint Marcellin) With a cauliflower & almond puree, fig & aramaic chutney, pickled shallots, green beans & carmalised almonds	28	Beetroot & Goat's Cheese Salad Golden and red beets, whipped goat's cheese, baked turnip & croutons. Caramelised almonds, honey & mustard dressing	18.50
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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.

1kg T Bone to share served with a sauceboat of green peppercorn sauce	122	8oz Fillet (John Stone) Truffle sauce, foie gras and potato galette	62
Chateaubriand	17/100g	Smoked grass-fed Delmonico with a classic Diane sauce (add a piece of foie gras for €15)	15.50 / 100g to share for 2
Aged Rib of Beef on the bone (Tomahawk)	14.50/100g		

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.

Triple Cooked Fries Malt vinegar & french mustard mayonnaise	6.50	Sticky Smoked Short Rib Macaroni & cheese bound in creamy Béchamel with truffle & three great cheeses	16.50	Sharing Salad Baked beets & whipped goats cheese, caramelised almonds, honey & mustard dressing	16.50
Glazed New Potatoes Chopped chervil	6.50	Wilted Warm Cabbage Wilted green cabbage, horseradish, creme fraiche & pickled apple	7.50	Tender Stem Broccoli Charred broccoli, toasted hazelnuts and crispy garlic	7.50
Creamed Potatoes With it's own mousse	6.50				



Fade St. SOCIAL

BY DYLAN MCGRATH

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

