

THE WOODFIRED menu

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	9.50
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

Roasted Pumpkin & Honey Soup – With rosemary, creme fraiche, curried oil & focaccia	10.50
Cod – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil	13.75
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	13.50 (S) 18.50 (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 almonds, fig aramic chutney and our toasted charred grilled sourdough	17.50

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)	€18.50 / 100g
Beef Tomahawk	€14.50 / 100g
Baked rosemary scented camembert for 2-3 – Truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)	€28.50
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)	€27
Monkfish on the bone for two – with nduja chilli butter, new potatoes with salsa verde dressing, gordal olives with pickled shallot & cherry tomatoes salad	€79

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 choy & lime	29
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	26.50
Grilled seabream – with Jerusalem artichoke puree & crisps, butter kale, Shimeji mushroom, chorizo & deep-fried rosemary	33
Sirloin – 8oz John Stone Sirloin with red onion marmalade, watercress with skinny rosemary fries	39.50
Rib-eye – 10oz with red onion chutney & shells, watercress and fresh grated horseradish	42

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	17.50
Duck calzone – Braised duck leg, with roasted confit potato, white onion, goats cheese truffle bechamel	18.50
Our spinach flatbread – Bound with parmesan and nut brown butter, charred broccoli, melted brie & rocket	17.50
Pork pizza – Truffle béchamel, slices of mortadella, white onion, pork rilette & stracciatella cheese	18.50
Cep, truffle & lardo – Crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley, lemon zest on baked sourdough	24.50
Truffle Cheese Flatbread – Truffle béchamel, fior di latte, parmesan, flat leaf parsley	19.50

SIDES

Fries – Rosemary and honey roasted garlic mayonnaise	6.50
New season baby potatoes with herb emulsion	5.50
Carrots – Roasted & rolled in chimichurri, candied pumpkin seeds, feta cheese, parsley & chive mayonnaise	7.80
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 and green apple	8.50
Deep-fried brussels sprouts – with truffle mayonnaise	6.95
Glazed Seasonal Vegetables – with chervil	6.95

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

