

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	Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) Carrot purée, baby carrots, buttered kale and rosemary & pork gravy	34	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			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				



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