



VALENTINE'S MENU

TO START

Roasted Pumpkin Soup

With grated chestnut & colombo spiced oil

Inch House Black Pudding

Fried black pudding, parsnip puree, pickled pear, caramelised walnuts, homemade brown sauce and pommery mustard dressing

Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

Gin Cured Salmon

Pickled cucumber, radish, spring onion, dill & smoked yoghurt

Natural Hummus

Smoked honey, roasted confit garlic, tahini, sumac, herbs and crispy bits with our woodfired ciabatta

MAINS

Coal Roasted Rare Breed Pork Rib Eye

Carrot puree, baby carrots, buttered kale and rosemary & chicken jus

Seabream

Jerusalem artichoke puree, fried globe artichoke with glazed cabbage & chive butter sauce

8oz Sirloin (John Stone)

Caramelized red onion relish, red onion shells, fresh horseradish, watercress

Rump of Spring Lamb

Pearl barley. Black kale, Lamb tarragon hot pot topped with mashed potatoes & fried Rosemarie.

Wild Mushroom Orzo

King Oyster Mushroom, Celeriac with Parmesan & Chive (Vegetarian or Vegan option)

All mains served with a choice of one side

SIDES

Skinny Fries

rosemary, French mustard mayonnaise

Tender Steam Broccoli

charred broccoli, toasted hazelnuts and crispy garlic

Glazed New Potatoes

with herb emulsion

These are our favourite meat cuts to share, be warned they sell out quickly.

ON THE BOARD

Aged Rib of Beef on the bone -

(Tomahawk)

€14.50pp supplement

Chateaubriand -

minimum of 2 people sharing

€15pp supplement

ADD SAUCE: red wine sauce / pepper sauce / bernaise sauce 4.50

ADD Cafe de Paris butter €4

DESSERTS

Winter Berry Pavlova

Blackberry dressed in elderflower syrup, blackberry sorbet and chantilly cream

Spiced Poached Pear Vanilla Parfait.

Almond anglaise caramelised brown bread oats & toasted almond

Chefs Choice Single Serve

Délice De Bourgogne Cheese

With pear & shallot chutney served with crackers (supplement €3.00)

Winter Berry Pavlova

Blackberry & blueberry dressed in elderflower syrup, blackberry sorbet and chantilly cream



AN IRISH RESTAURANT

Fade St.
SOCIAL
BY DYLAN MCGRATH

Please inform your server of any allergies or dietary requirements. All Fade Street Social beef is 100% Irish.
4-6 Fade Street, Dublin 2 / 01 604 0066. www.FadeStreetSocial.com

