

T O S T A R T

Roasted Pumpkin Soup

With grated chestnut & colombo spiced oil 1a, 7

Baked Beetroot & Goat's Cheese

Whipped goat's cheese, red & golden beetroot, candied almond, red apple, watercress, honey & mustard dressing 1a, 7, 8a, 10, 12

Natural Hummus

Chickpea, confit of garlic, topped with green gordal olive, pickled red onion, fried garlic & shallot with freshly baked woodfired ciabatta 1a, 11

Smoked Salmon Mousse

Pressed cucumber, pickled cauliflower florets, dulse & smoked salmon roe, served with soda brown bread 1a, 1d, 4, 7

Whole Fresh Burrata

Aubergine caviar, basil & almond

Inch House Black Pudding

Deep fried inch house black pudding, with homemade gentlemen relish with a salad of watercress, poached quail egg with pickled shallot and honey and mustard dressing.

4 Native Oysters

Natural (Plain) Tabasco, lemon

M A I N S

ADD A PIECE OF ROASTED FOIE GRAS FOR €15

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)

Carrot purée, baby carrots, buttered kale and rosemary & pork gravy 1a, 7, 9

10oz Rib Eye Steak (John Stone)

Café de Paris butter 7, 9

Wild Mushroom Orzo

King oyster mushroom, celeriac with Parmesan & chive (Vegetarian or Vegan option) 1a, 7

Roast Manor Farm Chicken

With a creamed spinach, roasted king oyster mushrooms, nutmeg & Parmesan cheese

Halibut

Charred spring onion, leek soubise, fried parsley & sliced smokey morteau sausage 1a, 4, 7, 12

Roasted Sea bream

Jerusalem artichoke puree, fried globe artichoke with glazed cabbage, salsify & chive butter sauce 4, 7

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

All main served with a choice of one side

Skinny Fries

Malt vinegar & French mustard 1a, 3, 10

Tender Steam Broccoli

Charred broccoli, toasted hazelnuts and crispy garlic 1a, 3, 8b

Glazed New Potatoes

with herb emulsion

D E S S E R T S

Baked Treacle Custard Brulee

Carmelised with muscovado. Soft prunes, poached in brandy vanilla syrup & soft cottage cheese ice-cream.

Panna Cotta With Vanilla Crème Fraiche

Winter fruit dressed in elderflower & mint, with blackberry sorbet and blueberry mousse

Warm Chocolate chip Cookie

Chocolate ice-cream, crunchy chocolate soil with a peanut butter custard



AN IRISH RESTAURANT

**Fade^{St.}
social**
BY DYLAN MCGRATH

Allergen Menu: 1 Gluten 1a Wheat, 1b Rye, 1c Barley, 1d Oats / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Milk / 8 Nuts, 8a Almonds, 8b Hazelnuts, 8c Walnuts 8d Cashew, 8e Pecan, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Pine Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphites / 13 Lupin / 14 Molluscs



Prices include VAT. 12.5% service charge for parties of 6 or more.