

RESTAURANT MENU

TO START

Roasted Pumpkin Soup With grated chestnut & colombo spiced oil 1a,7	12.50	Natural Hummus Chickpea, confit of garlic, topped with green gordal olive, pickled red onion, fried garlic & shallot with freshly baked woodfired ciabatta 1a,11	13.75	Inch House Black Pudding Fried black pudding, parsnip puree, pickled pear, caramelised walnuts, homemade brown sauce and pommery mustard dressing 1a,7,8c,12, 14	16
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	14	Smoked Salmon Mousse Pressed cucumber, pickled cauliflower florets, dulce & smoked salmon roe, served with soda brown bread 1a,1d,4,7	14.75	Bread House baked focaccia with garlic, rosemary & our homemade cultured butter 1a,7 OR Brown soda bread & soft herb cream cheese 1a,1d,7 (add an extra slice of brioche or woodfired ciabatta for €2)	6.95
Chicken & Duck Liver Parfait Topped with truffle butter, grape chutney and toasted brioche 1a,3,12,13,14	16.50				

EXTRAS

ADD FRESH TRUFFLE TO ANY DISH €13

These dishes a perfect to be shared at the table

Rock Oysters (½ Dozen or Dozen) 1a,6,12,13,14 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. Kerry Caper, cornichon, dill & madras spiced creme fraiche topped with roasted seeds and our brown soda bread (add an additional 100g for €16.25) 1a,1d,4,7	32.50 200g to share
Truffle Cheese Flatbread Truffle béchamel, fior di latte, parmesan, flat leaf parsley 1a,3,12,13,14	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) 1a,3,10	29 to share

MAINS

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

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) Carrot purée, baby carrots, buttered kale, rosemary & pork gravy 1a,7,9	32	8oz Sirloin (John Stone) With a choice of fries or creamed potatoes and sauce 7,9	39	Seabream Jerusalem artichoke puree, fried globe artichoke with glazed cabbage & chive butter 4,7	35
Roasted Manor Farm Chicken Creamed baby spinach, roasted king oyster mushrooms with nutmeg and Parmesan cheese 7	27	10oz Rib Eye Steak (John Stone) Cafe de Paris butter 7,9 ADD A PIECE OF ROASTED FOIE GRAS FOR €15	45	Salmon Charred spring onion, leek soubise, fried parsley & sliced smokey morteau sausage 1a,4,7,12	36

VEGETARIAN / VEGAN

ADD FRESH TRUFFLE TO ANY DISH €13

Wild Mushroom Orzo King oyster mushroom, celeriac with Parmesan & chive (Vegetarian or Vegan option) 1a,7	26.50	Deep Fried Brie (Saint Marcellin) With a cauliflower & almond puree, fig & aramaic chutney, pickled shallots, green beans & carmalised almonds 1a,7,8a,12	28	Beetroot & Goat's Cheese Salad Golden and red beets, whipped goat's cheese, baked turnip & croutons. caramelised almonds. honey & mustard dressing 1a,7,8a,12	18.50
--	-------	--	----	--	-------

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 1a,9	122	8oz Fillet (John Stone) Truffle sauce, foie gras and potato galette 7,9,12,13,14	62
Chateaubriand	17/100g	Short Saddle of Lamb Lion with roasted lamb jus & salsa verde (with a choice of skinny fries or creamed potatoes)	90 to share for 2
Aged Rib of Beef on the bone (Tomahawk) 9	14.50/100g		

ADD SAUCE: red wine sauce / pepper sauce / bernaïse sauce €4 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.

Skinny Rosemary Fries with honey roasted garlic mayonnaise 1,3,10	6.50	Creamed Potatoes With it's own mousse 7	6.50	Wilted Warm Cabbage Wilted green cabbage, horseradish, creme fraiche & pickled apple 7	7.50
Triple Cooked Fries Malt vinegar & french mustard mayonnaise 1a,3,10	6.50	Onion Rings Our special crumbed batter with truffle mayonnaise 1a,7,10,3	7	Sharing Salad Baked beets & whipped goats cheese, caramelised almonds. honey & mustard dressing 1a,7,8a,12	16.50
Beef Dripping Chips 1a,3,10	6.50	Sticky Smoked Short Rib Macaroni & cheese bound in creamy Béchamel with truffle & three great cheeses 1a,7,9	16.50	Tender Stem Broccoli Charred broccoli, toasted hazelnuts and crispy garlic 3,8b	7.50
Glazed New Potatoes Chopped chervil 7	6.50				

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



Fade St. SOCIAL

BY DYLAN MCGRATH

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

