

DINNER MENU €69.50

TO START

Cream of Onion Soup

With a toasted crouton of Hegarty cheddar cheese

Chicken Liver Parfait

slow cooked in the jar, topped with truffle butter, grape chutney and toasted brioche

Natural Hummus

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

Smoked Salmon Mousse

Pressed cucumber, pickled cauliflower florets, dulse & smoked salmon roe & our homemade soda brown bread

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 (€5 supplement)

Rump of Lamb

Pearl barley, black kale

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 -
minimum of 3 people sharing
€14.50pp supplement

Chateaubriand -
minimum of 2 people sharing
€17pp supplement

DESSERTS

Hazelnut Choux Bun

Whipped vanilla ganache, salted caramel ice cream, custard and caramelised hazelnut

Poached Apricot in a glass

Toasted pine nuts, yoghurt and Dungarvan honey mousse and apricot sorbet

Cheese Board

Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers (supplement €6.50)



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

