

EASTER MENU €45

TO START

Natural Hummus

chickpea, confit of garlic, topped with green gordal olive, pickled red onion, fried garlic & shallot with freshly baked woodfired ciabatta

Cream of White Onion Soup

with a crouton of smoked Hegarty cheddar cheese and chive

Deep Fried Pork Rilletts Balls

lovage emulsion, pickled apple and horseradish

Smoked Salmon Mousse

pressed cucumber, pickled cauliflower florets, dulse & smoked salmon roe, served with soda brown bread

MAINS

Roasted & Stuffed Pork Porchetta

with rosemary and thyme, red apple compote, roast potatoes glazed carrot puff pastry, stuffing and pork gravy

Roasted Sirloin of Yearling Beef

Caramelized red onion marmelade, fresh horseradish and all the trimmings

Rump of Beef

served with skinny fries and cafe de Paris butter

Seabream

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

Wild Mushroom Orzo

king oyster mushroom, celeriac with Parmesan & chive (Vegetarian or Vegan option)

Baked Beetroot & Goat's Cheese

whipped goat's cheese, red & golden beetroot, candied almond, red apple, watercress, honey & mustard dressing

All mains served with glazed potatoes, chervil and soft herb emulsion

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

ON THE BOARD

Chateaubriand -
minimum of 2 people sharing
€35pp supplement

EXTRAS

Skinny Fries

with honey roasted garlic mayonnaise

5.50

Charred Tender Steam Broccoli

with toasted hazelnuts and crispy garlic

5.50

Creamed Potatoes

with it's own mousse

5.50

Pickled Red Onion Rings

with dijon mustard mayonnaise

7

DESSERTS

Berry Pavlova

blackberry dressed in elderflower syrup, blackberry sorbet and chantilly cream

Spiced Poached Pear Vanilla Parfait

with almond anglaise, caramelised brown bread oats and toasted almonds

Warm Chocolate Chip Cookie

chocolate ice cream, crunchy chocolate soil with peanut butter custard

Chef's Choice, Single Serve - Delice de Bourgogne Cheese (supplement €3)

with pear & shallot chutney, served with crackers



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

