

Fade St. SOCIAL

BY DYLAN MCGRATH

FLATBREADS

Available Friday – Sunday

Coppa	18.50
thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper (1a,7)	
Truffle Cheese Flatbread	19.50
truffle bechamel, fior di latte, parmesan, flat leaf parsley (1a,7)	
Our Spinach Flatbread	18
bound with parmesan and nut brown butter, charred broccoli, melted brie and rocket (1a,7)	
Mortadella & Pork Rilette Flatbread	19.50
truffle béchamel, pork rilette, slices of mortadella, white onion & stracciatella cheese (1a,7,8g)	
Cep, Truffle & Lardo	25.50
crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley & lemon zest on baked sourdough (1a,7)	
Margherita Flatbread	16
tomato, fior di latte, parmezan (1a,7)	

BAR BITES

Fried Root Vegetable Crisps	5.50
with creme fraiche, chives and fresh grated horseradish (7)	
Madama Large Green Olives	5.95
with basil emulsion (3,10)	
Smoked Almonds (8a)	5
Carmelised Peanuts (5)	5
Crispy Pork Crackling	4.95
with nduja mayonnaise (3,10,12)	

SIGNATURE COCKTAILS

Dolly Fizz	15
St. Germain elderflower liquor, fresh lemon juice and Prosecco, topped with elderflower and cucumber foam (3,12)	
Knee Trembler	15
Ketel One vodka, strawberry liqueur, vanilla syrup, lemon juice, prosecco (12)	
Fade Street Sour	15
Røe & Co whiskey, fresh lemon juice, homemade red wine syrup, egg whites, bitters (3,12)	
Forbidden Mango	15
Spiced rum, Amaro Montenegro, Benedictine, mango & caramel syrup, fresh lime juice and Tikki bitters	
Espresso Martini	15
Ketel One vodka, Kahlua, vanilla, fresh espresso	
Lovers Spliff	15
Tanqueray gin, tequila, Captain Morgan, Midori, lemon juice, pink lemonade	
Pink Gin Spritz	15
Gordons pin gin, lemon juice, strawberry syrup, Sprite and Prosecco top up (12)	
Fade 75	15
Jawbox rhubarb & ginger, sugar syrup, lemon juice, Prosecco	

2 COCKTAILS FOR €15

every Sunday – Wednesday between 4pm – 6pm

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

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

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.