

LUNCH MENU

T O S T A R T

Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

Potted Goatsbridge Trout Mousse

pickled cucumber, dill and brown bread

Onion Soup

parmesan croutons, chives & soft boiled egg served with homemade focaccia

Rosted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

M A I N S

Smoked Featherblade of Beef

of beef creamed potato, new season carrot and buttered kale

8oz Sirloin (John Stone)

caramelized red onion marmelade, red onion shells, watercress and fresh horseradish (supplement €5)

Roasted Salmon

celeriac puree, charred broccoli, lemon and chorizo

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)

Carrot anise puree, baby carrots, buttered kale

Whole Roasted Red Pepper

basil emulsion, courgettes, pickled shallot, capers, whipped ricotta and crispy polenta (Vegan or Vegetarian option)

All main courses served with sliced new potatoes and soft herb mayonnaise

O N T H E B O A R D

Rib on the bone - €20 pp / serves 3 (supplement)

Chateaubriand - €18 pp / serves 2 (supplement)

These are our favourite meat cuts to share, be warned they sell out quickly. Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

S I D E S

Skinny Fries

rosemary, honey roast garlic mayonnaise

€5

Tender Stem Broccoli

charred broccoli, toasted hazelnuts, crispy garlic

€5

Creamed Potatoes

With it's own mousse

€5

Deep Fried Brussels Sprout

with truffle mayonnaise

€5

D E S S E R T S

Blackberry Pavlova

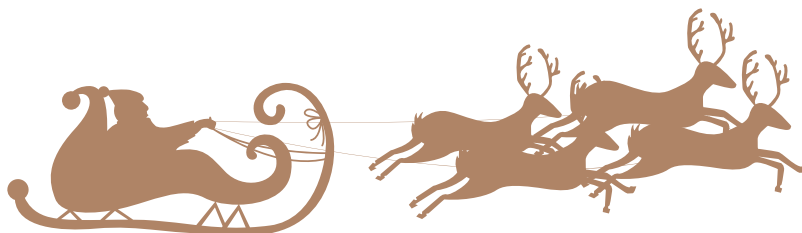
blackberry sorbet & fresh blackberries and fresh cream

Pear & Plum Cobbler

poached red wine fruits baked under soft crumble with mince pie ice cream and double vanilla custard

Cheese Board

Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers (supplement €8.50)



AN IRISH RESTAURANT

Please inform your server of any allergies or dietary requirements.

All Fade Street Social beef is 100% Irish.

12.5% service charge on tables of 6 or more people, 100% of tips are distributed to our staff at the end of every day. Service charge and tips are discretionary.



DINNER MENU

TO START

Chicken Liver Parfait

truffle butter with grape chutney & toasted brioche

Onion Soup

parmesan croutons, chives & soft boiled egg served with homemade focaccia

Rosted Pumpkin Hummus

Smoked honey & confit garlic dressing with woodfired ciabatta

Whiskey & Dill Goatsbridge Trout

baked beetroot, creme fraiche, dill and a light beetroot dressing with brown soda bread

MAINS

Coal Roasted Rare Breed Pork

Rib Eye (Gilligans Farm)

Carrot anise puree, baby carrots, buttered kale

Rib Eye Steak

with celeriac, truffle remoulade and watercress

Wild Irish Venison Loin

beetroot puree, red currants, buttered sprout leaves and venison sauce

8oz Sirloin (John Stone)

carmelized red onion relish, red onion shells, fresh horseradish

Seabream

Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

Roasted Celeriac

Oyster king mushroom, celeriac puree, peas, broad beans, buttered kale and salsa verde V

All main courses served with sliced new potatoes and soft herb mayonnaise

ON THE BOARD

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Chateaubriand - €18 pp / serves 2 (supplement)

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SIDES

Skinny Fries

rosemary, honey roast garlic mayonnaise

€5

Tender Stem Broccoli

charred broccoli, toasted hazelnuts, crispy garlic

€5

Creamed Potatoes

With it's own mousse

€5

Deep Fried Brussels Sprout

with truffle mayonnaise

€5

DESSERTS

Double Chocolate Mousse

vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Baked Treacle Custard

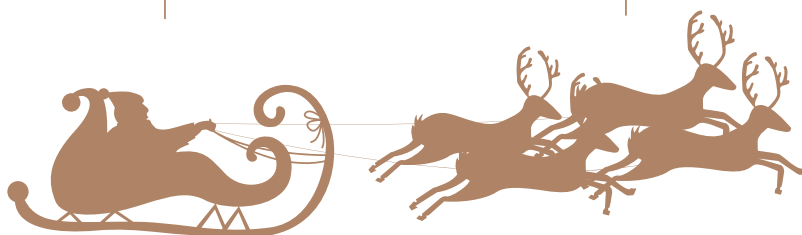
with brown bread ice cream and treacle caramel

Pear & Plum Cobbler

poached red wine fruits baked under soft crumble with mince pie ice cream and double vanilla custard

Cheese Board

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