



SNACKS

Puff pastry and Parmesan cheese sticks with redeye mayonnaise

Home smoked haddock brandade mousse with a treacle brown soda bread

TO START

Braised chicken & ham hock terrine with roasted duck liver and leaks. Accompanied with green beans & hazelnut aioli

TO FOLLOW

Chilled salad of fennel, lady green olives, torn burrata, first season broad beans, lemon puree, dill and mint (€5 supplement)

MAIN

Slow cooked (for 48h) Hereford beef cheek with red wine, roasted artichoke puree, charred broccoli and Parmesan.
Crispy confit garlic potatoes with duck fat and cep mayonnaise.

SWEET

Blood orange trifle with orange curd and pain d'épices creme légère

WITH YOUR COFFEE

Two white chocolate and lemon fudge pieces

€35

WE RECOMMEND

HOME SMOKED HADDOCK BRANDADE MOUSSE

with treacle brown soda bread

€8.50

BRAISED CHICKEN & HAM HOCK TERRINE

with roasted duck liver and leaks.
Accompanied with green beans and hazelnut aioli

€8.50

MEATS

10oz JOHN STONE SIRLOIN

€22

CHATEAUBRIAND 650g

€45 serves 2

TOMAHAWK 1kg

€60 serves 3+

Add

peppered sauce €4.50 | red wine sauce €5

CHICKEN, HAM HOCK, DUCK LIVER & TARRAGON PIE

with a tub of rich onion gravy
€24 serves 4-5

HONEY GLAZED HAM HOCK FOR 2

with a side of creamed potatoes & brown sauce gravy
€34

VEGETARIAN

SMOKED HIBISCUS CABBAGE

€10

brushed in apple puree with roasted shallots, white miso and crispy sage

BURRATA SALAD (BIG)

€13.50

Chilled salad of fennel, lady green olives, torn burrata, first season broad beans, lemon puree, dill and mint

SIDES

CRISPY CONFIT GARLIC POTATOES

€5

with duck fat and cep mayo

CHARRED BROCCOLI & GREEN BEANS

€5

with roasted hazelnuts & parmesan cheese

MASH

€5

Creamy mash potatoes

DESSERT

BLOOD ORANGE TRIFLE

with orange curd and pain d'épices creme légère

€6.50

SWEETS

white chocolate and lemon fudge

€3 (4 pieces)

REAL MEALS

quick & easy

ALL TRAYS SERVE 2 PEOPLE, SIMPLY POP THESE
IN THE OVEN & THEY ARE READY TO EAT

BRAISED CHICKPEA AND CAULIFLOWER CURRIED CASSEROLE

with yogurt and fresh coriander CP, CSE, CS

€12

TRUFFLE CHEESE MACARONI

this is the Fade Street Social classic with layers of
crème fraîche, truffle and parmesan cheese CG, CE, C
D, CS

€14.50

SPRING ONION RICE

Sautéed long grain rice with chopped spring onion
and fried egg CE

€8.50

PAPPARDELLE WITH DUCK

our slow cooked duck confit with onion, herbs,
ricotta and Parmesan

€15

CG CONTAINS GLUTEN
CN CONTAINS NUTS
CD CONTAINS DAIRY
CE CONTAINS EGGS
CS CONTAINS SULPHITES
CSE CONTAINS SESAME
CM CONTAINS MUSTARD
CC CONTAINS CELERY
CP CONTAINS PEANUTS
CF CONTAINS FISH
CSO CONTAINS SOY

WINE MENU

SPARKLING&ROSE

PROSECCO RIALTO

€38

PERRIER JOUET NV

€99

JEAN LORON GAMAY ROSE

France

€32

WHITE

JEAN CHARDONNAY

2019 | France

€37

LA CHABLISIENNE LA PIEREE

2018 | France

€49.50

SANCERRE P.PRIEUR

2019 | France

€48

MACON LUGNY EUGENE

2017 | France

€48

RED

JEAN GAMAY NOIR BOUJOLAIS

2017 | France

€40

GRAN MASCOTA MALBEC

2015 | Argentina

€56

COTES DU RHONE VILAGE "LES PRE DE SUVES

2016 | France

€42

ERIC TEXIER BREZEME ROUGE-SYRAH

2017 | France

€65

<div>COCKTAILS</div>
<div><div><div>KNEE TREMBLER</div><div>Vodka, Crème de cassis, Lime juice, Vanilla syrup, Thyme & lemon</div><div>€8</div></div><div><div>ROSEMARY'S PLUM</div><div>Gin, plum bitters, plum sake, ginger syrup, lemon juice, rosemary, orange and tonic</div><div>€8</div></div><div><div>BACK TO THE ROOTS</div><div>Whiskey, Suze, burnt cloves, lemon bitters, chocolate bitters, peach syrup, lemon twist</div><div>€8</div></div></div>
<div>BEERS</div>
<div><div><div>OPEN GATE 0.0% (n/a)</div><div>€2.50</div></div><div><div>STAROPRAMEN 5%</div><div>€4</div></div><div><div>HOLLOWS GINGER BEER 5%</div><div>€4.50</div></div><div><div>SXOLLI CRIPPS PINK APPLE CIDER 4.5%</div><div>€3.50</div></div><div><div>PERONI NASTRO AZ</div><div>€3.50</div></div></div>
<div><div>SOFT DRINKS</div><div>200ml</div></div>
<div><div><div>COCA COLA</div><div>DIET COKE</div><div>SPRITE</div><div>FANTA ORANGE</div><div>FANTA LEMON</div><div>€2</div></div></div>