

To start

- Crab and Dublin bay prawn cocktail
dill, lime and mascarpone cocktail sauce,
lemon buttered rye bread 16
- Cream of celeriac soup *
rilette of wild mushroom purée & truffle oil. 8
- Irish salmon *
home cure salmon, smoked & gravlax with horseradish cream
& pickled cucumber. 10
- Confit of goose leg, balsamic duck liver & foie gras terrine
apricot & raisin chutney, toasted brioche. 11
- Pan-fried fillet of seabass
ravioli of spinach & chorizo, roast red pepper & basil cream 12
- Seared woodland pigeon breast *
cauliflower and vanilla purée, toasted hazelnut jus. 13
- Herb crust St-Tola goat cheese salad *
poached baby beets & beetroot reduction, almond batonnets
& frisée leaves 10
- Wilde caesar salad (v) *
prepared at the table with white anchovies and aged parmesan
reggiano 11



From our grill

- Fillet steak ***
7oz (196g)/11oz (308g) 30/40
- Rib eye ***
9oz (254g)/12oz (336g) 28/38
- Sirloin steak ***
8oz (224g) 29

Grilled rib eye on the bone for 2 persons 30oz (840g) 69
This superb cut of beef will be carved and served at your table

All our grilled steaks are garnished with roasted portobello mushrooms, vine cherry tomatoes, watercress and served with our home blended mustards and freshly made creamed horseradish.

We cook our steak -

- rare: very red, cool center
- medium rare: red, warm center
- medium: warm, pink centre
- medium well: slightly pink
- well done: cooked through



Sauces

(Please choose one of the following sauces for your grilled dish)

- Béarnaise
- Choron
- Hollandaise
- Black peppercorn
- Red wine and shallot
- Creamy mushroom
- Confit garlic and soft herb butter

All our beef is selected from Hicks Butcher's and is certified Irish black Angus where the animals are allowed to graze naturally. We choose 30 day dry or wet aged beef depending on which cut benefits best from each process. We take great care as with all our suppliers to choose the very best quality and to know exactly where we buy our food.

† Prices are in euro & inclusive of VAT.

All beef served in Wilde is of Irish origin, sourced from quality Irish suppliers
Please inform our restaurant manager of any special dietary requirements

(v) Vegetarian option

* These dishes can be made gluten free on request

From the land

- Glazed Silver Hill duck breast *
tian of wilted baby spinach, caramelized red onion & swede,
sweet potato barrels, honey & ginger jus. 28
- Roast guinea fowl & crispy pancetta *
parsnip purée, glazed baby carrots & pan fried parmesan
polenta, game jus. 26
- Roast wild Wicklow venison
roast quince, sauté savoy cabbage, white truffle mash. Port
sauce. 35



From the sea

- Turbot poached in red wine *
sauté girolles & pak choi, pommes purée,
red wine reduction. 35
- Pavé of Atlantic cod *
baby leeks, lime zest mouseline potatoes, lobster and prawn
bisque Sauce 28

Grilled Atlantic lobster *
seasonal green salad with steamed potatoes
and a trio of butter sauces 52



From the field

- Saffron and leek risotto *
with roasted baby artichokes, truffle and chive oil 21
- Pan fried gnocchi
with caramelized pumpkin with a watercress and
pecorino salad 21



On the side (v)

All side dishes are 4.00

- Hand cut chunky chips with sea salt
- Colcannon mashed potato
- Rosemary roasted potato quarters
- Buttered baby potatoes
- Roasted portobello mushrooms
- Cider battered onion rings
- Creamed spinach
- Buttered green vegetables
- Seasonal mixed leaf salad



**Wilde – The Restaurant
has been awarded an
AA Rosette for culinary
excellence.**

