

Choice menu

To Start

Wilde caesar salad (v)*

prepared at the table with white anchovies & aged parmesan reggiano

Cream of celeriac soup (v)*

rilette of wild mushroom purée & truffle oil

Irish salmon *

home cured, smoked & gravlax salmon with horseradish cream & pickled cucumber

Confit of goose leg, balsamic duck liver & foie gras terrine

apricot & raisin chutney, toasted brioche

Herb crust St-Tola goat cheese salad (v)*

poached baby beets & beetroot reduction, almond batonnets & frisée leaves

Main Courses

Glazed Silver Hill duck breast *

tian of wilted baby spinach, caramelized red onion & swede, sweet potato barrels, honey & ginger jus

Roast guinea fowl & crispy pancetta *

parsnip purée, glazed baby carrots & pan fried parmesan polenta, game jus

Pavé of Atlantic cod*

baby leeks, lime zest mousseline potatoes, lobster & prawn bisque sauce

Irish Black Angus sirloin steak

with roasted portobello mushrooms, vine cherry tomato and peppercorn sauce

Pan fried gnocchi (v)

with caramelized pumpkin, with a watercress and pecorino salad

To Finish

Tahitian vanilla & lime crème brûlée

blood orange sorbet & sable biscuit

Dark Irish chocolate & bailey mousse

crunchy tuile

Passion fruit & coconut parfait

champagne jelly

Apple tarte tatin

cinnamon & fig ice-cream & apple crisp

All prices in Euro and inclusive of V.A.T.,

All our beef served in Wilde is of Irish origin, sourced from Hick's Butchers

* These dishes can be made gluten free on request

(V) Vegetarian option

Euro 29 for 2 courses Euro 35 for 3 courses
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