

To Start

- “Wilde” caesar salad
prepared at the table with white anchovies
and aged parmesan reggiano 8
- Crab and prawn cocktail
dill, lime and mascarpone cocktail sauce,
lemon buttered rye bread 14
- Homemade terrine of corn fed chicken
remoulade sauce, toasted sour dough 10
- Carpaccio of aged Irish beef fillet
confit of tomatoes, celeriac remoulade with a light
new season garlic dressing and creamed horseradish 10
- Rosemary glazed Irish goat cheese tart
beetroot salad, homemade apricot relish 12
- “Burren” cold smoked salmon
red onion and capers horseradish chantilly cream 9
- Salmon tartare
salsa verde dressing, baby leaves 8
- West coast lobster bisque
Aran island seaweed, lemon creme fraiche 14
- Spring vegetable salad
organic St. Tola cheese roasted hazelnut dressing 9

From the land

All our beef is from selected Irish farms and is certified Irish black Angus where the animals are allowed to graze naturally. We choose between 28-30 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.

We cook our steak -

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



From our grill

- Fillet steak 7oz (196g)/11oz (308g) 25/35
Rib eye 8oz (224g)/12oz (336g) 23/33
Sirloin steak 8oz (224g) 25

Grilled beef cutlet for 2 persons 30oz (840g) 60
This superb cut of beef will be carved and served at your table

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

Other grilled dishes

- Grilled ‘Atlantic’ Black Sole on the bone
lemon buttered new potatoes, caper and brown shrimp
butter, spring vegetable selection 35
- Grilled breast of free range chicken
with a thyme and citrus marinade, mashed potatoes,
chicken gravy 20

† Prices inclusive of V.A.T., subject to 15% Service Charge

*All Beef in “Wilde” Served is of Irish Origin, sourced from Quality Irish Suppliers
(V) Vegetarian option

Sauces

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

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

On the side

All side dishes are 3.50

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

From the land

- Roast rack of new season Wicklow lamb
Rosemary and smoked garlic crushed potatoes,
basil scented ratatouille 30
- Slow roast belly of pork
Clonakilty black pudding mash,
spring green cabbage, apple butter 20

From The Sea

- Seared seabream
with creamed leeks and chorizo
and herb roasted new potatoes 20
- Seared salmon fillet
seasonal vegetables, baby spinach,
tomato broth, saffron butter sauce 21

Grilled Atlantic lobster
seasonal green salad with local new potatoes
and a selection of butter sauces 45

From the field

- Tomato and parmesan polenta
with soft Irish cheese, grilled vegetables & sauce vierge 18
- Beetroot and potato rosti & poached duck egg
baby spinach, spring vegetables, tomato hollandaise 18

Desserts

- Traditional crème brûlée
with tahitian vanilla, compote of fresh berries
and pistachio cream 8
- “Wilde tiramisu” espresso and walnut sorbet 7
- Warm chocolate fondant, vanilla ice cream 8
- Caramelised lime and orange tart
with a passion fruit and yoghurt sorbet 7
- Frosted spring berries
warm white valrhona chocolate sauce 10
- “Wilde banana split” a selection of seasonal sorbets
with their own fruits 9
- “Platter for Two”
tiramisu, warm chocolate fondant, espresso and walnut
sorbet, vanilla ice cream with a peach, ginger,
mint and peach snaps shot 13
- Selection of Irish cheeses
Homemade chutney, oatmeal biscuits 9