



Starters

- “Wilde” Caesar Salad
fresh anchovies and aged parmesan reggiano 9
- Crab and Prawn cocktail
dill, lime and Mascarpone cocktail sauce,
lemon buttered rye bread 14
- Seared salmon fillet
crème fraiche, pancetta and potato salad 10
- Carpaccio of beef fillet
local baby leaves with Irish mustard dressing 10
- Tartlette of Irish goat’s cheese (v)
with caramelised red onion chutney, apple and
walnut salad 9
- “Burren” cold smoked salmon
red onion and capers horseradish Chantilly cream 12
- Grilled asparagus with a smoked tomato rosti potato (v)
egg and basil butter sauce 10
- West Coast lobster Bisque
Aran island seaweed, lemon crème fraiche 10
- Watercress and baby spinach salad with citrus fruits (v)
feta cheese and toasted pumpkin seeds 9



From our grill

- Fillet Steak 7oz (196Grm)/11oz (308grm) 30/40
- Rib Eye 8oz (224grm) 12oz (336grm) 26/23
- Sirloin steak 8oz (224grm) 26
- T-Bone steak 16oz (448grm) 38



Other grilled dishes

- Grilled Fillet of West Coast John Dory 24
- Breast of Corn fed free range chicken 10

All our grilled dishes are garnished with roasted portabello mushrooms and field watercress and served with our home blended mustards and freshly made creamed horseradish.



Sauces

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

- Bearnaise**
- | | |
|------------------|------------------------------------|
| Choron | Red wine and shallot |
| Hollandaise | Creamy mushroom |
| Black peppercorn | 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 Portabello Mushrooms
- Cider battered Onion rings
- Creamed Spinach
- Buttered green vegetables
- Seasonal mixed leaf salad

† Prices inclusive of V.A.T.,
subject to 15% Service Charge
(V) Vegetarian option



From the land

- Roast rump of new season lamb
rosemary and smoked garlic crushed potatoes,
basil scented ratatouille 22
- Roasted loin of Irish veal
with creamed olive oil, mashed potato, seasonal vegetables
in a citrus, garlic, herb butter 23

All our beef is from selected from Hick’s Butchers and is certified Irish black Angus where the animals are allowed to graze naturally. We choose between 28-30 day dry or wet aged meat 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 The Sea

- Seared Seabream
with creamed leeks and chorizo 23
- Wilde`s Modern Bouilliabaise
a selection of Irish fish and seafood with a light fish tomato
sauce and a saffron Aioli 28
- Grilled Atlantic Lobster
seasonal green salad with local new potatoes, with a selection
of butter sauces 45



From the field

- Aged balsamic roasted vegetables
with a tomato and Feta cous cous 18
- Filo parcel “Nicoise”
filled with ricotta and spinach, french beans, dried tomatoes,
black olives, egg and a caper butter sauce 18



Puds and cheeses

- Traditional Creme brulee
with Tahitian vanilla and an almond cream 8
- “Wilde” about fresh berry sundae 9
- Caramelised lemon and orange tart
with a Grand Marnier and mascarpone ice cream 8
- Frosted summer berries
warm white Valrhona chocolate sauce 9
- Warm homemade date and walnut brownie
with a Mocha sauce, coffee and hazelnut ice cream 8
- “Wilde Banana split” 9
- A selection of seasonal sorbets
with their own fruits 8
- Selection of Irish cheeses
oatmeal biscuits and chutney 12