

# WILDE

## SUNDAY ROAST MENU

Roast €38 | Two courses €49 | Three courses €57

### STARTERS

Roasted plum tomato soup with cumin, basil oil, toasted pine nuts V/VE

1 (wheat, oats), 7, 8 (pine nut)

Wrights of Marino dill cured salmon, pickled cucumber,  
sour cream & caviar, Guinness bread 1 (barley, oats, wheat), 3, 4, 7, 10, 12

Heritage beets, whipped St Tola goats curd & raspberry salad, seeded crackers V

1 (barley, oats, wheat), 7, 10, 12

### IRISH BEEF STRIPLOIN ROAST

*Carved table side*

Served with Yorkshire pudding, roasted potatoes & rosemary salt,  
garlic mash potatoes, glazed carrots, green beans & confit shallots,  
beef jus & horseradish 1 (wheat), 3, 7, 9, 10, 12

Wine pairing suggestion:

La Rioja Alta Viña Alberdi, Rioja Reserva 2020 Rioja, Spain

€17 glass (175ml) | €65 bottle (750ml)

Chardonnay, Henry of Pelham, 2023 VQA Niagara Peninsula, Canada

€15 glass (175ml) | €57 bottle (750ml)

### DESSERTS

Classic crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)

Vahlrona dark chocolate bar, hazelnut financier, raspberry sauce V

1 (wheat), 3, 6, 7, 8 (hazelnut)

Apple & rhubarb crumble pie, vanilla bean ice cream V 1 (wheat), 3, 6, 7, 8 (almond)

*We strive to source all of our fish and seafood from sustainable sources.*

*All our Meat and Poultry is 100% Irish and is traceable from farm to fork.*

List of allergens: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk -  
8 Nuts - 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs