

WILDE

SET DINNER MENU

- Starter**
- Roasted plum tomato soup, 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, oat, wheat), 3, 4, 7, 10, 12
- Skeaghanore duck breast, silken heritage carrots, braised Belgian endive, plum & pomegranate gastrique, toasted nuts 7, 8 (almond, cashew, hazelnut, pistachio) 9, 10, 12
- Heritage beets, whipped St Tola goats curd & raspberry salad, seeded crackers V 1 (barley, oats, wheat), 7, 10, 12
- Main**
- Miso glazed seabass fillet, sweet potato, teriyaki pak choi, shimeji mushrooms, sesame, chili & scallion dashi 1 (wheat), 4, 6, 9, 11
- Chargrilled half chicken, confit of sun-ripened ratatouille, balsamic beluga lentils, smoked pepper coulis, salsa verde 7, 9, 10, 12
- Wild mushroom risotto, truffle salt & pecorino V 7, 12
- John Stone grass-fed beef fillet, fondant potatoes, French beans, shallots & bacon, peppercorn sauce 7, 9, 10, 12
- Sides (supplement)**
- Potatoes: fries (3, 9, 10, 12), heritage (7), hand-cut chips (3, 9, 10, 12), mashed (7) V/VE €7
- Garden vegetables, fresh mint V/VE €7
- Steamed tenderstem broccoli, chilli & lemon VE €10 12
- Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE €11 12
- Crispy cauliflower, curry aioli, mango, mint & coriander VE €14 10
- Dessert**
- Wilde's local Irish cheese selection
- Fruit chutney, oat biscuits & black grapes V 1 (wheat, oat), 7, 8 (walnut), 12
- Classic crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)
- Valrhona 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)
- Golden pineapple, citrus fruits, lime sorbet VE 1 (wheat)
- Freshly brewed coffee & selected tea
- €95

V - Vegetarian | VE - Vegan | V/VE - vegan option available

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. Our teas and coffees are sustainably certified.

List of allergen: 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

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WILDE

SET LUNCH MENU

Starter

Roasted plum tomato soup, cumin, basil oil & toasted pine nuts V/VE 1 (wheat, oats), 7, 8 (Pine nuts)

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

Air dried bresaola, rocket, parmesan & extra virgin olive oil 1 (wheat), 7, 10, 12

Heritage beets, whipped St Tola goats curd & raspberry salad, seeded crackers V
1 (barley, oats, wheat), 7, 10, 12

Main

Miso glazed seabass fillet, sweet potato, teriyaki pak choi, shimeji mushrooms, sesame, chili & scallion dashi 1 (wheat), 4, 6, 9, 11

Chargrilled half chicken, confit of sun-ripened ratatouille, balsamic beluga lentils, smoked pepper coulis, salsa verde 7, 9, 10, 12

Wild mushroom risotto, truffle salt & pecorino V 7, 12

John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon, peppercorn sauce 7, 9, 10, 12

Sides

(supplement)

Potatoes: fries (3, 9, 10), heritage (7), hand-cut chips (3, 9, 10), mashed (7) V/VE €7

Garden vegetables, fresh mint V/VE €7

Steamed tenderstem broccoli, chilli & lemon VE €10 12

Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE €11 12

Crispy cauliflower, curry aioli, mango, mint & coriander VE €14 10

Dessert

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

Valrhona dark chocolate bar, hazelnut financier, raspberry sauce V
1 (wheat), 3, 6, 7, 8 (hazelnut)

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

Golden pineapple, citrus fruits, lime sorbet VE 1 (wheat), 12

Freshly brewed coffee & selected tea

€75

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