

WILDE

SET LUNCH MENU

Starter

Carrot, ginger & coconut soup, chive oil, toasted pumpkin seed V/VE 1 (wheat, oats), 7

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

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

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

Main

Pan roasted sea bass fillet, citrus glaze, sautéed spinach, braised Belgian endive, broad beans 4, 7, 12

Miso glazed chargrilled chicken spatchcock, sweet potato, teriyaki pak choi, Asian slaw, sesame seeds 1 (wheat), 6, 9, 10, 11, 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 (1 (barley), 3, 9, 10, 12), heritage (7), hand-cut chips (1 (barley), 3, 9, 10, 12), mashed (7) V/VE €7

Steamed tenderstem broccoli, chilli & lemon VE €10 12

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

Maple glazed carrots, brown butter & sage V/VE €7 7

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

Dessert

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

Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V 1 (wheat), 3, 6, 7

Apple & blackberry crumble pie, vanilla bean 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

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 DINNER MENU

Starter	Carrot, ginger & coconut soup, chive oil, toasted pumpkin seed V/VE 1 (wheat, oats), 7 Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread 1 (barley, oat, wheat), 3, 4, 7, 10 Skeaghanore duck breast, onion squash, Amarena cherry gastrique, toasted nuts 7, 8 (almond, cashew, hazelnut, pistachio) 9, 10, 12 Heritage beets, whipped St Tola goats curd, orange compote & seeded crackers V 1 (barley, oats, wheat), 7, 10, 12
Main	Pan roasted sea bass fillet, citrus glaze, sautéed spinach, braised Belgian endive, broad beans 4, 7, 12 Miso glazed chargrilled chicken spatchcock, sweet potato, teriyaki pak choi, Asian slaw, sesame seeds 1 (wheat), 6, 9, 10, 11, 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 (1 (barley), 3, 9, 10, 12), heritage (7), hand-cut chips (1 (barley), 3, 9, 10, 12), mashed (7) V/VE €7 Steamed tenderstem broccoli, chili & lemon VE €10 12 Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE €11 12 Maple glazed carrots, brown butter & sage V/VE €7 7 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) Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V 1 (wheat), 3, 6, 7 Apple & blackberry 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

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