

WILDE

SET LUNCH MENU

Starter

Carrot, ginger & coconut soup, chive oil, toasted pumpkin seed V/VE 1 (oats, wheat), 70

Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread
1 (barley, oats, 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, orange compote, seeded crackers V
1 (barley, oats, wheat), 7, 10, 12

Main

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

Herb marinated chargrilled half chicken, crisp parmesan polenta, beluga lentils and vegetable caponata, garlic aioli & balsamic jus 3, 7, 9, 10, 12

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

Dry-aged grass-fed Irish 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 €8

Glazed carrots, sage butter, toasted almonds V €7 7, 8(almond)

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)

Guinness & dark chocolate cake, raspberry sauce V
1 (barley, wheat), 3, 6, 7, 12

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 is supplied by John Stone & Kettle Irish Foods. Our Poultry is 100% Irish and is traceable from farm to fork.

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 (oats, wheat), 7
	Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread 1 (barley, oats, wheat), 3, 4, 7, 10, 12
	Skeaghanore duck breast, onion squah, braised cabbage, Amarena 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	Miso glazed seabass fillet, sweet potato, teriyaki pak choi, shimeji mushrooms, sesame, chilli & scallion dashi 1 (wheat), 4, 6, 9, 11
	Herb marinated chargrilled half chicken, crisp parmesan polenta, beluga lentils and vegetable caponata, garlic aioli & balsamic jus 3, 7, 9, 10, 12
	Wild mushroom risotto, truffle salt & pecorino V 7, 12
	Dry-aged grass-fed Irish beef fillet, 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 €8
	Glazed carrots, sage butter, toasted almonds V €7 7, 8 (almond)
	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 (oats, wheat), 7, 8 (walnut), 12
	Classic crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)
	Guinness & dark chocolate, raspberry sauce V 1 (barley, wheat), 3, 6, 7, 12
	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
€95	

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