

# WILDE

## SET LUNCH MENU

Starter	Sweet potato, ginger & coconut soup, toasted seeds & brown bread V/VE 1 (wheat, oats), 7
	Wrights of Marino dill cured salmon, perle caviar & crème fraîche, Guinness bread 1 (wheat, barley), 3, 4, 7, 10
	Air dried bresaola, rocket, parmesan & Maybridge Fare olive oil 1 (wheat), 6, 7, 11, 12
	Heritage beets, St Tola Ash Log, agave syrup, clementines & seeded cracker V 1 (barley, oats, wheat), 7, 10, 12
Main	Chicken spatchcock, crispy bacon, braised Belgian endive & parsnip, nut crumb & balsamic jus 7, 8 (hazelnut, almond, pistachio, cashew) 9, 10, 12
	Cauliflower risotto, toasted chestnuts & truffle essence V 7, 12
	Blackened miso sea bass, baby pak choy & pickled shimeji mushrooms, chilli & scallion dashi 1 (wheat), 4, 6, 11, 12
	John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon, peppercorn sauce 7, 9, 10, 12
Sides (supplement)	Potatoes: fries, heritage (7), hand-cut chips or mashed (7)V/VE €6
	Steamed tenderstem broccoli, olive oil & lemon VE €9 12
	Gem heart, tomato & avocado salad VE €11 12
	French beans, shallots & bacon €7 7
	Crisp cauliflower, curry aioli, pomegranate & coriander VE €12 10
Dessert	Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)
	Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V 1 (wheat), 3, 6, 7, 8 (almond)
	Hot apple & blackberry crumble pie, vanilla custard V 1 (wheat), 3, 6, 7, 8 (almond)
	Golden pineapple, coconut sorbet & pomegranate VE
	Freshly brewed coffee & selected tea
	€65

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	Sweet potato, ginger & coconut soup, toasted seeds & brown bread V/VE 1 (wheat, oats), 7
	Wrights of Marino dill cured salmon, perle caviar & crème fraîche, Guinness bread 1 (wheat, barley), 3, 4, 7, 10
	Skeaghanore duck breast, white bean cassoulet, dry-cured chorizo & onion sauce 7, 9, 10, 12
	Heritage beets, St Tola Ash Log, agave syrup, clementines & seeded cracker V 1 (barley, oats, wheat), 7, 10, 12
Main	Chicken spatchcock, crispy bacon, braised Belgian endive & parsnip, nut crumb & balsamic jus 7, 8 (hazelnut, almond, pistachio, cashew) 9, 10, 12
	Cauliflower risotto, toasted chestnuts & truffle essence V 7, 12
	Blackened miso sea bass, baby pak choy & pickled shimeji mushrooms, chilli & scallion dashi 1 (wheat), 4, 6, 11, 12
	John Stone grass-fed beef fillet, fondant potatoes, French beans, shallots & bacon, peppercorn sauce 7, 9, 10, 12
Sides (supplement)	Potatoes: fries, heritage (7), hand-cut chips or mashed (7)V/VE €6
	Steamed tenderstem broccoli, olive oil & lemon VE €9 12
	Gem heart, tomato & avocado salad VE €11 12
	French beans, shallots & bacon €7 7
	Crisp cauliflower, curry aioli, pomegranate & coriander VE €12 10
Dessert	Wilde's seasonal cheese selection V 1 (wheat, oat), 7, 8 (walnut), 12 Fruit chutney, oat biscuits & black grapes
	Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)
	Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V 1 (wheat), 3, 6, 7, 8 (almond)
	Hot apple & blackberry crumble pie, vanilla custard V 1 (wheat), 3, 6, 7, 8 (almond)
	Golden pineapple, coconut sorbet & pomegranate VE
	Freshly brewed coffee & selected tea
€80	

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