

WILDE

VEGETARIAN & VEGAN

STARTERS

Carrot, ginger & coconut soup, chive oil, toasted pumpkin seed V/VE €14

1 (oats, wheat), 7

Buffalo milk burrata, warm heirloom tomato & pesto salad, roast pepper coulis
toasted pine nuts & garlic bread V €24 *1 (wheat), 7, 8 (pine nut), 12*

Heritage beets, whipped St Tola goats curd, orange compote,
seeded crackers V €20 *1 (barley, oats, wheat), 7, 10, 12*

SALADS

Superfood salad of mixed grains, roasted onion squash, broccoli, kale,
bean sprouts, sesame & chilli dressing, pomegranate seeds VE €20 *1 (wheat), 6, 10, 11*

Endive salad, Cashel Blue cheese, pear, walnut,
honey & wholegrain mustard dressing V/VE €20 *7, 8 (walnut), 10, 12*

Add avocado €7 / Toons Bridge halloumi €7 7

MAINS

Spinach, chickpeas & squash masala
basmati rice & poppadom

VE €33 *8 (almond), 10*

Wild mushroom risotto, truffle salt & pecorino V €34 *7, 12*

Gluten-free penne rigate, sun blushed cherry tomatoes,
fine beans, rocket & pesto VE €28 *8 (pine nut)*

SIDES

Potatoes: fries *(3, 9, 10)*, heritage *(7)*, hand-cut chips *(3, 9, 10)* or mashed *(7)* V/VE €8

Steamed tenderstem broccoli, chilli & lemon VE €10 *12*

Spinach: steamed, buttered *(7)* or olive oil V/VE €8

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

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

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

V - Vegetarian | VE - Vegan | V/VE - Vegan alternative available.

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