

WILDE

VEGAN & VEGETARIAN

STARTERS

Roasted plum tomato with cumin, basil oil, toasted pine nuts V/VE €14 *1 (wheat, oats), 7, 8 (pine nut)*

Buffalo milk burrata, heirloom tomatoes, pesto, toasted pine nuts
& garlic bread V €24 *1 (wheat), 7, 8 (pine nut), 12*

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

SALADS

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

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

Add avocado €7 / Toons Bridge Halloumi €7 7

MAINS

Mushroom & peas masala
basmati rice & poppadom
VE €32 *8 (almond), 10*

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

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

SIDES

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

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 V €11 *12*

Garden vegetables, fresh mint V/VE €7

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

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