

WILDE

EARLY DOORS MENU

Monday to Friday | 16:30 - 18:00

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Two courses €49 | Three courses €57

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

Air-dried bresaola, rocket, parmesan & extra virgin olive oil 1 (wheat), 7, 10, 12

Heritage beets, whipped St. Tola goat's 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, garlic aioli
& balsamic jus 7, 9, 10, 12

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

Dry-aged grass-fed Irish petite beef fillet, Pont Neuf chips, peppercorn sauce 3, 7, 9, 10, 12

SIDE (SUPPLEMENT)

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 12 €10

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

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

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

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 ice cream V 1 (wheat), 3, 6, 7, 8 (almond)

Golden pineapple, citrus fruits, lime sorbet VE 1 (wheat), 12

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 allergens: 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