WILDE

SET LUNCH MENU

Starter

Roast tomato soup & spring vegetables V/VE *1 (wheat, oats), 7, 9*

Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread
1 (wheat, barley, oat), 3, 4, 7, 10

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

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

Main

Pan roasted organic salmon, salad Niçoise, saffron aioli & black olive tapenade
3, 4, 7, 10, 12

Chicken spatchcock, artichoke & herb tabouleh, roast garlic hummus, toasted pine nuts,
pomegranate molasses *7, 8 (pine nut) 9, 10, 12*

Wild mushroom risotto, truffle oil & pecorino V *7, 12*

John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon,
peppercorn sauce *7, 9, 10, 12*

Sides
(supplement)

Potatoes: fries *(3, 9, 10, 12)*, heritage *(7)*, hand-cut chips *(3, 9, 10, 12)* or mashed *(7)* V/VE €6.5

Steamed tenderstem broccoli, chili & lemon VE €9 *12*

Mix leaf salad, heirloom tomatoes & feta V €10 *7, 12*

Buttered seasonal vegetables V/VE €7 *7*

Crisp cauliflower, mint & mango chutney, fresh 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)

Golden pineapple, coconut sorbet & pomegranate VE *1 (wheat)*

Apricot & amaretti tart, clotted cream, toasted almonds V *1 (wheat), 3, 7, 8 (almond)*

Freshly brewed coffee & selected tea

€69

WILDE

SET DINNER MENU

Starter

Roast tomato soup & spring vegetables V/VE *1 (wheat, oats), 7, 9*

Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread
1 (wheat, barley, oat), 3, 4, 7, 10

Skeaghanore duck breast, grilled endive, kale & palm sugar caramel
1 (wheat), 6, 7, 10, 12

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

Main

Pan roasted organic salmon, salad Niçoise, saffron aioli & black olive tapenade
3, 4, 7, 10, 12

Chicken spatchcock, artichoke & herb tabouleh, roast garlic hummus, toasted pine nuts,
pomegranate molasses *7, 8 (pine nut) 9, 10, 12*

Wild mushroom risotto, truffle oil & pecorino V *7, 12*

John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon,
peppercorn sauce *7, 9, 10, 12*

Sides
(supplement)

Potatoes: fries *(3, 9, 10, 12)*, heritage *(7)*, hand-cut chips *(3, 9, 10, 12)* or mashed *(7)* V/VE €6.5

Steamed tenderstem broccoli, chili & lemon VE €9 *12*

Mix leaf salad, heirloom tomatoes & feta V €10 *7, 12*

Buttered seasonal vegetables V/VE €7 *7*

Crisp cauliflower, mint & mango chutney, fresh 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)

Golden pineapple, coconut sorbet & pomegranate VE *1 (wheat)*

Apricot & amaretti tart, clotted cream, toasted almonds V *1 (wheat), 3, 7, 8 (almond)*

Freshly brewed coffee & selected tea

€85