

# WILDE

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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CARLINGFORD LOUGH ROCK OYSTERS	Six oysters, shallot relish 12, 14  With a Glass of Charles Heidsieck Brut Réserve NV champagne 12	€25  €48
STARTERS	Roast tomato soup & spring vegetables V/VE <i>1 (wheat, oats), 7, 9</i>	€13
	Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread <i>1 (wheat, barley, oat), 3, 4, 7, 10</i>	€23
	Pan seared Kilkeel scallops, shimeji mushrooms, asparagus, miso butter & toasted sesame seeds <i>6, 7, 11, 14</i>	€27
	Buffalo milk burrata, Heirloom tomatoes, basil pesto & toasted focaccia V <i>1 (wheat, rye, malt), 7, 8 (pine nut), 12</i>	€23
	John Stone grass-fed Irish beef fillet carpaccio, toasted pistachio, rocket, parmesan & aged balsamic <i>1 (wheat, barley), 3, 7, 8 (pistachio), 10, 12</i>	€24
	Heritage beets, whipped St Tola goats curd, raspberry sauce & seeded crackers V <i>1 (barley, oats, wheat), 7, 10, 12</i>	€20
	Wilde Dublin Bay prawn cocktail 2, 3, 9, 10, 12	€34
SALADS & GREENS	Wilde Caesar salad, pancetta, rosemary croutons & parmesan <i>1 (barley, wheat, malt, rye), 3, 4, 7, 10</i>	€17
	Superfood salad & mixed grains, broccoli, kale, bean sprouts & blueberries, sesame & chilli, toasted cashew nuts VE <i>1 (wheat), 6, 8 (cashew), 10, 11</i>	€20
	Endive salad, Cashel Blue cheese, apple, walnut, honey & wholegrain mustard dressing V/VE <i>7, 8 (walnut), 10, 12</i>	€20
	<i>Add grilled chicken €7 (7, 10) / tiger prawns €14 (2, 7, 10) / avocado €7 / Toons Bridge halloumi €7 (7)</i>	
SEAFOOD	Market catch, potato mousseline, tenderstem broccoli, sauce vierge & lemon butter 4, 7, 12	€POA
	Dover sole, grilled or meunière 4, 7, 12	€59
	Pan roasted organic salmon, salad Niçoise, saffron aioli & black olive tapenade <i>3, 4, 7, 10, 12</i>	€38
	Seafood risotto, salmon, prawn, mussels, tomato jam & Café de Paris butter <i>2, 4, 7, 10, 12, 14</i>	€36

V: Vegetarian / VE : Vegan  
V/VE: vegan alternative available

JOHN STONE WEXFORD GRASS-FED STEAKS	Sirloin 250g <i>10</i>	€45
	Rib eye 250g <i>10</i>	€56
	Fillet 200g <i>10</i>	€57
	<i>Served with Pont Neuf chips &amp; your choice of sauce: Béarnaise (3, 7, 10, 12), Peppercorn (7, 9, 12), Wilde smoked (1 barley, 4, 9) or Café de Paris (4, 7, 10)</i>	
SURF & TURF <i>Add to your choice of steak</i>	Tiger prawns <i>2, 4, 7, 10</i>	€14
	Lobster tail: half/full <i>2, 4, 7, 10</i>	€24/€48
	Sautéed wild mushrooms <i>7</i>	€7
WILDE CLASSICS	Chateaubriand for 2 centre cut beef fillet 500g Wild mushrooms, confit tomato, Pont Neuf chips & selection of sauce <i>3, 7, 9, 10, 12</i>	€125
	Chicken spatchcock, artichoke & herb tabouleh, roast garlic hummus, toasted pine nuts, pomegranate molasses <i>7, 8 (pine nut) 9, 10, 12</i>	€34
	John Stone beef burger, Coolea Gouda cheese, dry cured bacon & caramelised onions <i>1 (barley, wheat), 3, 4, 7, 9, 10, 12</i>	€32
	Skeaghanore duck breast, grilled endive, stone fruits, kale & palm sugar caramel <i>1 (wheat), 6, 7, 10, 12</i>	€44
	Herb crusted Wicklow lamb rack, fondant potato & spring vegetables, leek sauce & mint demi <i>1 (wheat), 7, 9, 10, 12</i>	€54
	Kerala coconut curry, black mustard seeds & curry leaves <i>10</i> <i>Add chicken (10)/ spinach, chickpeas &amp; butternut squash VE</i>	€32
	Gluten-free penne rigate, sun blushed cherry tomato pesto, fine beans, squash, rocket <i>VE</i> <i>8 (pine nut)</i>	€28
	Wild mushroom risotto, truffle oil & pecorino <i>V 7, 12</i>	€32
SIDES	Potatoes: fries <i>(3, 9, 10, 12)</i> , heritage <i>(7)</i> , hand-cut chips <i>(3, 9, 10, 12)</i> or mashed <i>(7) V/VE</i>	€6.5
	Steamed tenderstem broccoli, chili & lemon <i>VE 12</i>	€9
	Spinach: steamed, buttered <i>(7)</i> or olive oil <i>V/VE</i>	€7
	Mix leaf salad, Heirloom tomatoes & feta <i>V 7, 12</i>	€10
	Grilled asparagus, Béarnaise sauce <i>V/VE 3, 7, 10, 12</i>	€12
	Buttered seasonal vegetables <i>V/VE 7</i>	€7
	Crisp cauliflower, mint & mango chutney, fresh coriander <i>VE 10</i>	€12

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DESSERTS	Wilde's local Irish seasonal cheese selection V 1 (wheat, oat), 7, 8 (walnut), 12 Fruit chutney, oat biscuits & black grapes		€19
	Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)		€13
	Baked Alaska, Grand Marnier V 1 (wheat), 3, 7, 8 (almond), 12		€13
	Baked vanilla cheesecake, poached rhubarb & sablé breton V 1 (wheat), 3, 7, 12		€13
	Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V 1 (wheat), 3, 6, 7, 8 (almond)		€13
	Apricot & amaretti tart, clotted cream, toasted almonds V 1 (wheat), 3, 7, 8 (almond)		€13
	Golden pineapple, passion fruit & pomegranate, coconut sorbet VE 1 (wheat)		€13
	Scúp natural Irish gelato V (3, 7, 8 variable) & sorbet selection VE 1 (wheat)		€13
SWEET WINES	Vouvray Moelleux 'Le Haut-Lieu', Domaine Huet 2018 Loire Valley, France (750ml) 12	Glass 75ml €14	Bottle €128
	Château Laville, Sauternes 2018 Bordeaux, France (375ml) 12	€15	€70
	Eiswein Liliac & Kracher 2020 Romania (375ml) 12	€16	€80
	Botrytis Pinot Gris, Greywacke 2018 Marlborough, New Zealand 12	€16	€80
	Recioto della Valpolicella Classico, Capitel Fontana, Tedeschi 2018 Veneto, Italy (500ml) 12	€18	€135
	Château d'Yquem, Premier Cru Classé Supérieur, Sauternes 1990 Bordeaux, France (750ml) 12	€75	€700
MADEIRA & SHERRY	Justino's Sercial 10 years old (375ml) 12	€11.5	€80
	Justino's Malvasia 10 years old (750ml) 12	€11.5	€120
	Noe, 30 years old Pedro Ximenez, Gonzalez Byass 12	€15	€150
PORT	Casa Ferreira Dry White Port 12	€12	€115
	Offley LBV Port 2017 12	€15.5	€140
	Graham's 20 Year Old Tawny Port 12	€20	
	Dow's, Quinta do Bomfim, Vintage 2010 12	€25	€250
	Dow's Vintage Port 1994 12	€45	€420
AFTER DINNER COCKTAILS	Lemon Meringue 3 Absolut Citron, Limoncello, Frangelico, Lemon, Vanilla, Egg White		€17
	Celtic Rusty Nail 12 Red Breast 12 Year old Irish Whiskey, Drambuie, Connemara Peated Single Malt, Homemade Cinnamon Syrup, Orange Bitters		€17
	Naiko's Nightcap 7 Jameson Black Barrel, Guinness, Kalhua, Espresso, Crème de Cacao, Cinnamon, Fresh Cream		€17