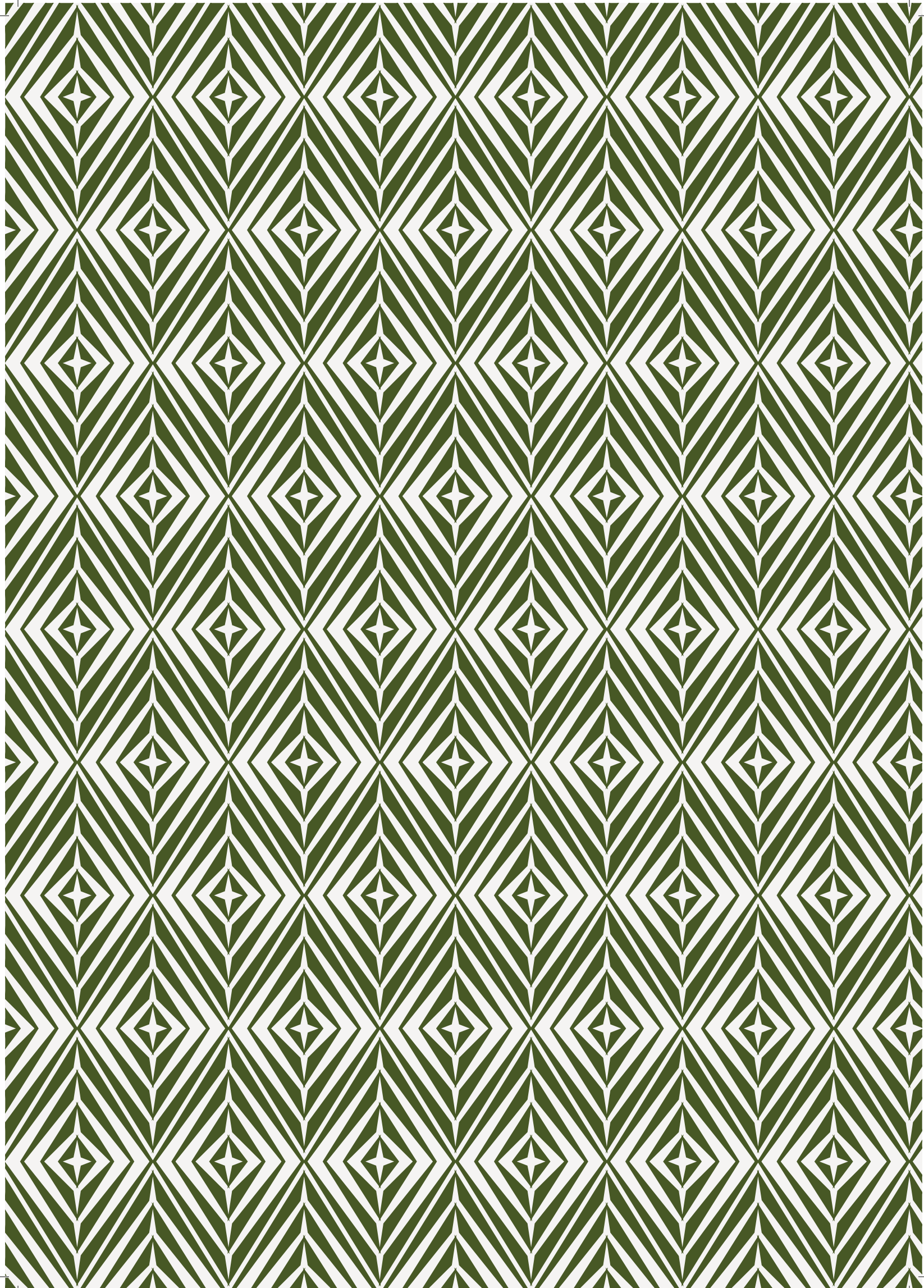


WILDE



# WILDE

All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirement or allergies, who may wish to know the ingredients used, please refer to our allergen book available at host stand.

CARLINGFORD LOUGH ROCK OYSTERS	Mignonette	€ 3	
	Asian style	€ 4	
	With cucumber & caviar	€ 6	
STARTER / MAIN	Burrata, vine tomatoes, kalamata olives & basil	€ 14	
	Chicken broth, rice noodles	€ 10	
	Dublin Bay prawn & shrimp cocktail, classic Marie Rose, avocado and lime	€ 21	
	Beef carpaccio, watercress, celeriac remoulade, truffle dressing	€ 14	
	Heirloom beetroot salad with figs, truffle honey, goats cheese	€ 12	
	Irish smoked & cured salmon, caper berries	€ 14	
	Tempura of soft shell crab, black bean sauce, fermented slaw	€ 15	
	Skeaghanore duck breast, mango & sprout salad, toasted sesame seeds	€ 12	€ 22
	Seared tuna, warm niçoise salad, potato crisps	€ 12	€ 18
	Spiced mackerel fillet, orange, fennel & samphire salad	€ 12	
	Linguini of pan-fried Castletownbere scallops, Pelourde clams, chilli, garlic, rocket	€ 16	€ 28
SALADS	Broccoli, kale, sweet potato & cashew nuts	€ 9	€ 16
	Mediterranean chopped salad, buffalo feta, flax seeds	€ 9	€ 16
	Superfood bean and micro green salad, mint	€ 9	€ 16
STEAK	<i>Sourced by our butcher John Stone, our beef is Irish, grass-fed, aged for 28 days and marinated with our house spice rub. Served with your choice of Béarnaise, Bordelaise, café de Paris butter or Wilde smoked steak sauce.</i>		
	Hanger steak 200g	€ 22	
	Centre cut sirloin steak 250g	€ 28	
	Rib eye 300g	€ 33	
	Fillet steak 250g	€ 36	
	Porter house steak 500g	€ 54	
SURF & TURF	(Add to your steak choice) 1/2 lobster	€ 18	
	(Add to your steak choice) 2 giant tiger prawns	€ 9	
RARE BREEDS	Hereford beef burger & fries	€ 22	
	Chargrilled corn-fed poussin, garlic aioli	€ 23	
	Grilled Irish lamb cutlets, harrissa	€ 29	
	Pan-fried veal liver, sage & pancetta, caramelised onions	€ 24	

**SEAFOOD**

Market catch, boiled new potatoes & sea asparagus	€ POA
Grilled giant prawns, café de Paris butter	€ 28
Whole Dover sole meunière	€ 40
Lobster, tomato jam, grilled fruits	€ 18 € 36
Seafood risotto "bouillabaisse"	€ 26
Organic salmon, hollandaise	€ 26

**DAILY SPECIALS**

<b>MONDAY TO THURSDAY – available till 17:00</b>	€ 25
Express lunch: Starter, Main, Dessert	
<b>FRIDAY</b>	€ 36
Lobster moilee, steamed basmati	
<b>SATURDAY &amp; SUNDAY</b>	€ 28
Roast sirloin of John Stone beef, all the trimmings	

**SIDES**

Duck fat roasties	€ 5	Sauteed spinach	€ 5
Sweet potato chips	€ 5	Charred sweetcorn chilli & feta	€ 5
Fries	€ 5	Onion rings	€ 9
Thick cut chips, truffle and pecorino	€ 7	Mix green salad	€ 5
Orzo stirfry	€ 6	Cauliflower & pomegranate	€ 6
Lobster mash	€ 9	Beans and shallots	€ 5
Cooleeney mac and cheese	€ 7		

**DESSERTS**

Seasonal pavlova	€ 9
Fine apple tart	€ 9
Crème Brûlée with honey Madeleine	€ 9
Pear and praline cake	€ 9
Valrhona white chocolate & tonka bean panna cotta, sour cherry jelly	€ 9
Lemon meringue tart	€ 9
Selection of homemade ice cream & sorbets	€ 9
Lactose free ice cream	€ 9
<i>Selection of Irish farmhouse cheeses with crackers and fig chutney</i>	
Hegarty's Cheddar	€ 3
Cooleeney Brie	€ 3
Cashel Blue	€ 3
Ardsallagh hard goats cheese	€ 3

GRAFTON STREET, Dublin, Ireland



