

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 from your server.

CARLINGFORD LOUGH ROCK OYSTERS	Mignonette	€ 3 each
	Asian style	€ 4 each
	With cucumber & caviar	€ 6 each

STARTER / MAIN	Burrata for 2, vine tomatoes, kalamata olives & basil	€ 18
	Chicken broth, rice noodles	€ 10
	Dublin Bay prawn & shrimp cocktail, classic Marie Rose, avocado & lime	€ 21
	Beef carpaccio, watercress, celeriac remoulade, truffle dressing	€ 15
	Heirloom beetroot salad with figs, truffle honey, goats cheese	€ 12
	Irish smoked & cured salmon, caper berries	€ 15
	Tempura of soft shell crab, black bean sauce, fermented slaw	€ 16
	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

SALADS	Broccoli, kale, sweet potato & cashew nuts	€ 9 € 16
	Mediterranean chopped salad, buffalo feta, flax seeds	€ 9 € 16
	Salad of purple superfoods, brown quinoa, pomegranate dressing, toasted seeds	€ 9 € 16

STEAK	<i>Sourced by our expert butcher, 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>	
	Flat iron steak 220g	€ 22
	Centre cut sirloin steak 250g	€ 30
	Rib eye steak 300g	€ 34
	Fillet steak 250g	€ 36
	Porter house steak 500g	€ 54

SURF & TURF	(Add to your steak choice) 1/2 lobster	€ 20
	(Add to your steak choice) 2 giant tiger prawns	€ 9

RARE BREEDS	Hereford beef burger & fries	€ 24
	Chargrilled half spatchcock chicken, garlic aioli	€ 24
	Grilled Irish lamb cutlets, harissa	€ 29
	Pan-fried veal liver, sage & pancetta, caramelised onions	€ 25

SEAFOOD	Market catch, boiled new potatoes & sea asparagus	€ POA		
	Grilled giant prawns, café de Paris butter	€ 32		
	Whole Dover sole meunière	€ 42		
	1/2 Lobster, tomato jam, chorizo oil	€ 24		
	Seafood risotto "bouillabaisse"	€ 26		
	Organic salmon, hollandaise	€ 26		
	Linguini of pan-fried Castletownbere scallops, Palourde clams, chilli, garlic, rocket	€ 28		
DAILY SPECIALS	MONDAY TO FRIDAY – available until 17:00	€ 25		
	Express lunch: Starter, Main, Dessert			
	FRIDAY	€ 28		
	Seabass moilee, steamed basmati			
	SATURDAY & SUNDAY	€34		
	Roast rib eye of dry aged beef, all the trimmings			
SIDES	Duck fat roasties	€ 6	Sauteed spinach	€ 6
	Sweet potato chips	€ 6	Charred sweetcorn chilli & feta	€ 6
	Fries	€ 6	Onion rings	€ 9
	Thick cut chips, truffle & pecorino	€ 9	Mix green salad	€ 6
	Orzo stirfry	€ 6	Cauliflower & pomegranate	€ 8
	Lobster mash	€ 10	Beans & shallots	€ 6
	Cooleeney mac & cheese	€ 9	Brown basmati rice	€ 6
DESSERTS	Miniature handmade desserts (5 pieces)	€ 15		
	Valrhona dark chocolate tart, raspberry sorbet	€ 9		
	Pandan panna cotta, exotic fruit & berries, coconut ice cream	€ 9		
	Classic apple tart, vanilla bean ice cream	€ 9		
	Blueberry crème brûlée, lemon & poppy seed shortbread	€ 9		
	Baked Alaska, peach & sour cherry	€ 9		
	Lemon tart, yogurt and lime sorbet, coconut meringue sticks	€ 9		
	Selection of ice cream and sorbet	€ 9		
	<i>Selection of Irish farmhouse cheeses with crackers & fig chutney</i>			
	Hegarty's Cheddar	€ 3		
	Cooleeney Brie	€ 3		
	Cashel Blue	€ 3		
	St. Tola goats cheese	€ 3		

