

WILDE

Dinner Menu

STARTER

Chicken & rice noodle soup

Irish smoked & cured salmon, caper berries

Skeaghanore duck breast, mango & sprout salad, toasted sesame seeds

Heirloom beetroot salad with figs, truffle honey, roasted beets

MAIN

Dry aged Irish beef fillet steak, chunky chips, watercress, béarnaise sauce

Pan-fried sea bass, tiger prawn, potato mousseline, sauté spinach, sauce vierge

Roasted chicken suprême, stir-fry orzo, ginger, chilli, soy

Wild mushroom risotto, truffle mascarpone

DESSERT

Classic apple tart, vanilla bean ice cream

Blueberry crème brûlée, lemon & poppy seed shortbread

Valrhona dark chocolate tart, raspberry sorbet

Baked Alaska, peach and sour cherry

Tea/Coffee

Freshly brewed coffee and selected tea

€ 55 per person

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

