

# WILDE

## SUNDAY ROAST

Two courses €47 | Three courses €55

### STARTERS

Carrot & coconut soup, spiced chickpeas *V/VE1 (wheat, oats), 7, 10*

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

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

### IRISH BEEF STRIPLOIN ROAST

Carved table side

Served with Yorkshire pudding, roasted potatoes & rosemary salt,  
garlic mash potatoes, glazed carrots, green beans & confit shallots,  
beef jus & horseradish *1 (wheat), 3, 7, 10, 12*

*Wine pairing suggestion:*

Rioja Reserva, Bodegas Lan 2016/17 Rioja, Spain (12)

€16 glass (175ml) - €63 bottle (750ml) - €125 magnum (1500ml)

### DESSERTS

Apple & blackberry crumble pie, vanilla bean ice cream

*V 1 (wheat), 3, 7, 8 (almond)*

Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream

*V 1 (wheat), 3, 6, 7, 8 (almond)*

Classic crème brûlée & Irish Shortbread *V 1 (wheat), 3, 7, 8 (almond)*

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.

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

