

WILDE

SUNDAY ROAST

Two courses €47 | Three courses €55

STARTERS

Roast tomato & basil soup V/VE1 (*wheat, oats*), 7

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, raspberry sauce
& 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

Baked vanilla cheesecake,
raspberries & sablé breton V 1 (*wheat*), 3, 7, 12

Valrohona milk chocolate bar,
hazelnut praliné crunch V 1 (*wheat*), 3, 6, 7, 8 (*almond*)

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

