

SET LUNCH MENU

Starter	Roast tomato & basil soup V/VE 1 (wheat, oats), 7
	Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread 1 (wheat, barley, oat), 3, 4, 7, 10
	Air dried bresaola, rocket, parmesan & extra virgin olive oil 1 (wheat), 7, 12
	Heritage beets, whipped St Tola goats curd, raspberry sauce & seeded crackers V 1 (barley, cats, wheat), 7, 10, 12
Main	Pan roasted sea bass fillet, salad Niçoise, saffron aioli & black olive tapenade 3, 4, 7, 10, 12
	Chargrilled Chicken spatchcock, vegetable caponta, parmesan sauce, herb oil, toasted pine nuts 7, 8 (pine nut) 9, 10, 12
	Wild mushroom risotto, truffle oil & pecorino V 7, 12
	John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon, peppercorn sauce 7, 9, 10, 12
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Sides (supplement)	Potatoes: fries (3, 9, 10, 12), heritage (7), hand-cut chips (3, 9, 10, 12) or mashed (7) V/VE €7
	Steamed tenderstem broccoli, chili & lemon VE €9 12
	Mix leaf salad, heirloom tomatoes & feta V €107, 12
	Buttered seasonal vegetables V/VE €7 7
	Crisp cauliflower, mint & mango sauces, fresh coriander VE €12 10
Dessert	Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)
	Valrhona milk chocolate bar, hazelnut praliné crunch V 1 (wheat), 3, 6, 7, 8 (almond)
	Fine apple tart, vanilla bean ice cream & toasted almonds VE 1 (wheat), 3,7,8 (almond)
	Summer strawberries, pink champagne granita VE 12
	Freshly brewed coffee & selected tea
	€69
	V - Vegetarian VE - Vegan V/VE - vegan option available We strive to source all of our fish and seafood from sustainable sources. ad Poultry is 100% Irish and is traceable from farm to fork. Our teas and coffees are sustainably certified. argen: 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 **f**/WILDEDublin ③@WILDEDublin



SET DINNER MENU

Starter	Roast tomato & basil soup V/VE 1 (wheat, oats), 7
	Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread 1 (wheat, barley, oat), 3, 4, 7, 10
	Skeaghanore duck breast, stone fruits, kale & palm sugar caramel 1 (wheat), 6, 7, 10, 12
	Heritage beets, whipped St Tola goats curd, raspberry sauce & seeded crackers V 1 (barley, oats, wheat), 7, 10, 12
Main	Pan roasted sea bass fillet, salad Niçoise, saffron aioli & black olive tapenade 3, 4, 7, 10, 12
	Chargrilled Chicken spatchcock, vegetable caponata, parmesan sauce, herb oil, toasted pine nuts 7, 8 (pine nut) 9, 10, 12
	Wild mushroom risotto, truffle oil & pecorino V 7, 12
	John Stone grass-fed beef fillet, fondant potatoes, French beans, shallots & bacon, peppercorn sauce 7, 9, 10, 12
Sides	Potatoes: fries (3, 9, 10, 12), heritage (7), hand-cut chips (3, 9, 10, 12) or mashed (7) V/VE €7
(supplement)	Steamed tenderstem broccoli, chili & lemon VE €9 12
	Mix leaf salad, heirloom tomatoes & feta V €107, 12
	Buttered seasonal vegetables V/VE €7 7
	Crisp cauliflower, mint & mango sauces, fresh coriander VE €12 10
Dessert	Wilde's seasonal cheese selection V 1 (wheat, cat), 7, 8 (walnut), 12 Fruit chutney, oat biscuits & black grapes
	Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)
	Valrhona milk chocolate bar, hazelnut praliné crunch V 1 (wheat), 3, 6, 7, 8 (almond) (hazelnut)
	Fine apple tart, vanilla bean ice cream & toasted alomds V 1 (wheat), 3, 7, 8 (almond)
	Summer strawberries, pink champagne granita VE 12
	Freshly brewed coffee & selected tea
	€85
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