## 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, 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 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

Sides
(supplement)

Potatoes: fries $(3,9,10,12)$, heritage $(7)$, hand-cut chips $(3,9,10,12)$ or mashed $(7) \mathrm{V} / \mathrm{VE} € 7$
Steamed tenderstem broccoli, chili \& lemon VE €9 12
Mix leaf salad, heirloom tomatoes \& feta $\mathrm{V} € 107,12$
Buttered seasonal vegetables V/VE $€ 7$ フ
Crisp cauliflower, mint \& mango sauces, fresh coriander VE $€ 1210$

Dessert Classic vanilla crème brûlée \& Irish shortbread 1 l (wheatt) 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.
All our Meat and Poultry is $100 \%$ Irish and is traceable from farm to fork. Our teas and coffees are sustainably certified.
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

## 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, oatt, 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, wheatt), 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 $\vee 7,12$
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 $(7) \mathrm{V} / \mathrm{VE} \in 7$

Dessert Wilde's seasonal cheese selection 11 (wheat, oatt, 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 $\vee$
1 (wheatt), 3, 6, 7, 8 (almond) (hazelnut)
Fine apple tart, vanilla bean ice cream \& toasted alomds $\vee 1$ (wheat), 3, 7,8 (almond)
Summer strawberries, pink champagne granita VE 12

Freshly brewed coffee \& selected tea
$€ 85$
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