

WILDE

SET DINNER MENU

Starter

Carrot & coconut soup, spiced chickpeas V/VE 1 (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

Skeaghanore duck breast, roasted squash, crispy kale, cherry demi, toasted nuts
8 (almond, cashew, hazelnut, pistachio), 9, 10, 12

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

Main

Miso glazed sea bass, shimeji mushroom, soy & ginger, kimchee, toasted sesame seeds
1 (wheat) 4, 6, 11, 12

Chargrilled chicken spatchcock, polenta, vegetable caponata, parmesan & sage oil, toasted hazelnuts
7, 8 (hazelnut) 9, 10, 12

Wild mushroom risotto, truffle salt & pecorino V 7, 12

John Stone grass-fed beef fillet, 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) V/VE €7

Steamed tenderstem broccoli, chili & lemon VE €10 12

Gen heart salad with Gordal olives, cherry tomatoes & mimosa V €11 12

Fine beans & shallots V/VE €7 7

Crisp cauliflower, curry aioli, fresh coriander VE €12 10

Dessert

Wilde's local Irish cheese selection V 1 (wheat, oat), 7, 8 (walnut), 12
Fruit chutney, oat biscuits & black grapes

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

Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V
1 (wheat), 3, 6, 7, 8 (almond)

Apple & blackberry crumble pie, vanilla bean ice cream V
1 (wheat), 3, 6, 7, 8 (almond)

Golden pineapple, passion fruit syrup, coconut & lime sorbet VE 1 (wheat)

Freshly brewed coffee & selected tea, warm spiced mince pies 1 (wheat), 3, 7, 8 (almond), 12

€89

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

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WILDE

SET LUNCH MENU

Starter

Carrot & coconut soup, spiced chickpeas V/VE 1 (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

Air dried bresaola, rocket, parmesan & extra virgin olive oil 1 (wheat), 7, 12

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

Main

Miso glazed sea bass, shimeji mushroom, soy & ginger, kimchee, toasted sesame seeds
1 (wheat) 4, 6, 11, 12

Chargrilled chicken spatchcock, polenta, vegetable caponata, parmesan & sage oil, toasted hazelnuts
7, 8 (hazelnut) 9, 10, 12

Wild mushroom risotto, truffle salt & 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) V/VE €7

Steamed tenderstem broccoli, chili & lemon VE €10 12

Gen heart salad with Gordal olives, cherry tomatoes & mimosa V €11 12

Fine beans & shallots V/VE €7 7

Crisp cauliflower, curry aioli, pomegranate & fresh coriander VE €12 10

Dessert

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

Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V
1 (wheat), 3, 6, 7, 8 (almond)

Apple & blackberry crumble pie, vanilla bean ice cream V
1 (wheat), 3, 6, 7, 8 (almond)

Golden pineapple, passion fruit syrup, coconut & lime sorbet VE 1 (wheat)

Freshly brewed coffee & selected tea, warm spiced mince pies 1 (wheat), 3, 7, 8 (almond), 12

€72

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