

WILDE

Our meat and poultry is 100% Irish and is traceable from farm to fork.

For guests with special dietary requirements or allergies, please ask your server for our allergen reference book.

CARLINGFORD
LOUGH ROCK
OYSTERS

Mignonette or Asian style

€ 3 each

STARTER / MAIN

Marcroom buffalo mozzarella for 2, heritage tomatoes, Kalamata olives & basil

€ 18

Spiced mackerel fillet, orange, fennel & samphire salad

€ 12

Dublin Bay prawn & shrimp salad, watermelon, aged balsamic syrup

€ 19

Beef carpaccio, watercress, celeriac remoulade, truffle dressing

€ 15

Heirloom beetroot salad, figs, truffle honey, goats cheese

€ 12

Irish smoked & cured salmon, caper berries, compressed cucumber

€ 15

Pan-roasted Castletownbere scallops, carrot, apple & ginger pickle

€ 16

Skeaghanore duck breast, mango & sprout salad, toasted sesame seeds

€ 12 € 22

SIGNATURE
SALADS

Superfood salad of mix grains, avocado, pomegranate, toasted seeds

€ 10 € 18

Broccoli, kale, sweet potato & cashew nuts

€ 10 € 18

Mediterranean chopped salad, buffalo feta, flax seeds

€ 10 € 18

STEAK

Sourced by our expert butcher, our beef is Irish, grass-fed, aged for 28 days and marinated with our house spice rub. Served with your choice of Béarnaise, Bordelaise, Café de Paris butter or Wilde smoked steak sauce.

Fillet steak 250g

€ 36

Porter house steak 500g

€ 54

Rib eye steak 300g

€ 34

Centre cut sirloin steak 250g

€ 30

Flat iron steak 220g

€ 24

SURF & TURF

(Add to your steak choice) 1/2 lobster tail

€ 12

(Add to your steak choice) 2 giant tiger prawns

€ 9

RARE BREEDS	Roasted loin of rosé veal, summer vegetable fricassee, saffron arancini	€ 26
	Hereford beef burger & fries	€ 24
	Chargrilled half spatchcock chicken, garlic aioli	€ 24
	Grilled Irish lamb cutlets, harissa	€ 29

SEAFOOD	Market catch, ask server for details	€ POA
	Grilled giant prawns (head on), Café de Paris butter	€ 32
	Whole Dover sole meunière, baby potatoes, caper beurre noisette	€ 42
	Organic salmon, tenderstem broccoli, soy, toasted sesame seeds	€ 26
	Troffie of pan-fried scallops, mussels, garlic, rocket & pine nuts	€ 28
	Seared tuna, warm niçoise salad, potato crisps	€ 21

DAILY SPECIALS	MONDAY TO FRIDAY – available until 17:00	€ 25
	Dashing lunch: Soup, Starter, Main, Dessert	
	SATURDAY & SUNDAY	€ 34
	Roast rib eye of dry aged beef, all the trimmings	

SIDES	Duck fat roasties	€ 6	Sautéed spinach	€ 6
	Sweet potato chips	€ 6	Charred sweetcorn, chilli & feta	€ 6
	Fries	€ 6	Onion rings	€ 9
	Thick cut chips, truffle & pecorino	€ 9	Any signature salad	€ 6
	Red rice and high-protein vegetables	€ 6	Cauliflower & pomegranate	€ 8
	Lobster mash	€ 10	Tenderstem broccoli, soy & sesame	€ 6
	Cooleeney mac & cheese	€ 9	Peas & pancetta	€ 6

DESSERTS	Miniature handmade desserts (5 pieces)	€ 15	
	Valrhona dark chocolate bar, raspberry sorbet	€ 9	
	Avocado super cake, goji berry sorbet	€ 9	
	Classic apple tart, vanilla bean ice cream	€ 9	
	Grapefruit & ginger crème brûlée, poppy seed shortbread	€ 9	
	Baked Alaska, peach & sour cherry	€ 9	
	Kalamansi & coconut tart, guava ice cream	€ 9	
	Selection of ice cream & sorbet	€ 9	
	<i>Selection of Irish farmhouse cheeses with crackers & fig chutney</i>		€ 12
	Hegarty's Cheddar		
	Cooleeney Brie		
	Cashel Blue		
	St. Tola goats cheese		

		Glass 125ml	Bottle
SWEET WINE	Moscato d'Asti (Sparkling), Alasia 2016 <i>Piedmont, Italy</i> (750ml)		€35
	Moscato (Sparkling), Innocent Bystander 2017 <i>Victoria, Australia</i> (375ml)	€9	€20
		Glass 100ml	
	Muscat de Rivesaltes, Cazes 2012 <i>Roussillon, France</i> (500ml) (Organic)	€11.5	€56
	Jurançon 'Clos Uroulat', Charles Hours 2014 <i>South West France</i> (750ml)	€11.50	€80
	Riesling 'Cordon Cut', Mount Horrocks 2016 <i>Clare Valley, Australia</i> (375ml)	€17.8	€66
	Eiswein, Weingut Kracher, Neusiedlersee 2012 <i>Burgenland, Austria</i> (500ml)	€16	€80
	Chateau Laville, Sauternes 2013 <i>Bordeaux, France</i> (375ml)	€17	€63
	Château d'Yquem, Premier Cru Classé Supérieur, Sauternes 1990 <i>Bordeaux, France</i> (750ml)	€110	€600
		Glass 75ml	Bottle
MADIERA WINE	Justino's Malvasia 10 Years old (750ml)	€11.5	€110
		Glass 75ml	
PORT	Ramos Pinto 10 Years Old Tawny	€11	
	Warre's 'Otima' 10 Years Old Tawny	€11	
	Warre's Late Bottled Vintage 2003	€14	
	Dow's Vintage Port 2000	€30	