

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

Chicken broth, rice noodles

€ 10

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

€ 18

Spiced mackerel fillet, orange, fennel & samphire salad

€ 12

Dublin Bay prawn & shrimp cocktail, classic Marie Rose, avocado & olive

€ 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

Tempura of soft shell crab, black bean sauce, fermented slaw

€ 19

SIGNATURE
SALADS

Superfood salad of mixed 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, flageolet beans & winter vegetable cassoulet	€ 26
	Hereford beef burger & fries	€ 24
	Chargrilled half spatchcock chicken, garlic aioli	€ 24
	Grilled Irish lamb cutlets, harissa	€ 29

SEAFOOD	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

FESTIVE SPECIALS	Parsnip & vanilla soup, beetroot oil	€ 10	Roast turkey breast with all the trimmings, brussel sprouts & pine nut fricassee	€ 26
	Thornhill duck breast, butternut squash, balsamic onions	€ 16	Atlantic halibut, mushroom crepe, confit leeks, spinach veloute	€ 34
	Roasted scallops, crisp pancetta, granny smith apple, pickled carrots	€ 21	Venison loin, chestnut puree, braised cabbage, blackberry & port	€ 28

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
	Roasted winter root vegetables, rosemary oil	€ 6	Cauliflower & pomegranate	€ 8
	Lobster mash	€ 10	Tenderstem broccoli, soy & sesame	€ 6
	Cooleeney mac & cheese	€ 9	Green beans & 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, rum & raisin ice cream	€ 9
	Grapefruit & ginger crème brûlée, shortbread	€ 9
	Classic Mont Blanc, chocolate, chestnut	€ 9
	Mandarin tart, cranberry yoghurt ice cream	€ 9
	Selection of ice cream & sorbet	€ 9
	Christmas pudding, crème anglaise, winter berry compote	€ 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 2017 <i>Piedmont, Italy</i> (750ml)	€7.5	€35
		Glass 100ml	
	Muscat de Rivesaltes, Cazes 2015 <i>Roussillon, France</i> (500ml) (Organic)	€11.5	€56
	Blackberry Wine 'Limited Edition' <i>Móinéir, County Wicklow, Ireland</i> (750ml)	€13.50	€60
	Riesling 'Cordon Cut', Mount Horrocks 2017 <i>Clare Valley, Australia</i> (375ml)	€17.8	€66
	Eiswein, Weingut Kracher, Neusiedlersee 2015 <i>Burgenland, Austria</i> (500ml)	€16	€80
	Chateau Laville, Sauternes 2015 <i>Bordeaux, France</i> (375ml)	€17	€63
	Château d'Yquem, Premier Cru Classé Supérieur, <i>Sauternes 1990 Bordeaux, France</i> (750ml)	€110	€600
MADIERA WINE	Justino's Malvasia 10 Years old (750ml)	Glass 75ml	Bottle €110
PORT	Warre's 'Otima' 10 Years Old Tawny	Glass 75ml	€11
	Warre's Late Bottled Vintage 2003	€14	
	Dow's Vintage Port 2000	€30	
	Dow's Vintage Port 1985	€40	