

# WILDE

## Dinner Menu

### Starter

**Soup of the day**, homemade soda bread

**Thornhill duck breast**, butternut squash, balsamic onions

**Irish smoked salmon**, caper berries, pickled cucumber, lemon crème fraiche

**Heirloom beetroot salad**, figs, truffle honey, candied pecans, goats cheese

### Main

**Dry aged Irish beef fillet**, leek and cabbage fritter, green beans & bacon, peppercorn sauce

**Roasted chicken supreme**, potato mousseline, Jerusalem artichoke, sauté spinach, pan jus

**Pan-fried cod fillet**, grilled tiger prawn, tender stem broccoli, sauce vierge

**Winter vegetable risotto**, truffle ricotta

### Dessert

**Mandarin tart**, cranberry yogurt ice cream

**Valrhona dark chocolate bar**, raspberry sorbet

**Pear & ginger crème Brûlée**, shortbread

**Baked Alaska**, sour cherry, stone fruit jam

Freshly brewed coffee and selected tea

**Three courses €55**

All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, or who may wish to know about the ingredients used, please refer to our allergen book available from your server.