

# WILDE

DINNER

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.

STARTER	Carlingford Lough rock oysters, Mignonette or Asian style	€3.5 each
	Macaroom buffalo mozzarella for 2, roasted heritage tomatoes, Kalamata olives & Basil V	€19
	Spiced mackerel fillet, radicchio salad, orange & horseradish	€12.5
	Dublin Bay & tiger prawn cocktail, classic Marie rose, avocado & lime	€20
	Beef carpaccio, watercress, celeriac remoulade, truffle dressing	€16
	Heirloom beetroot salad, figs, truffle honey, candied pecans, goats cheese V*	€12.5
	Irish smoked salmon, caper berries, pickled cucumber, lemon crème fraîche	€16
	Thornhill duck breast, roasted squash & pearl onion, aged balsamic	€15/€26
	Pan-roasted Castletownbere scallops, crisp pancetta, cauliflower, spiced nut crumb	€17
	Tempura of soft shell crab, black bean sauce, fermented slaw	€20

## GREENS AND GRAINS

Superfood salad of mix grains, baby spinach, pomegranate, blueberries, toasted seeds, apple cider V*	€10.5/€19
Tenderstem broccoli, kale, sweet potato & cashew nuts, chilli, garlic & lime V*	€10.5/€19
Mediterranean chopped salad, buffalo feta, avocado, flax seeds V*	€10.5/€19
Vegetable curry, basmati rice, mango chutney, cucumber raita V*	€23
Butternut squash risotto, truffle ricotta V*	€23

V: Vegetarian

V\*: can be made suitable for Vegan consumption

## MEATS

Sirloin 250g	€33.5
Rib Eye 300g	€33.5
Fillet Steak 250g	€38

## SURF & TURF

Add to your choice of Steak:

<i>1/2 lobster tail</i>	€ 12.5
<i>2 giant tiger prawns</i>	€ 9.5

*Served with your choice of Béarnaise, Peppercorn, Bordelaise, Café de Paris butter or Wilde smoked steak sauce*

RARE BREEDS	Grilled lamb cutlets, roasted carrots, harissa	€30.5
	Roasted loin of rosé veal, Jerusalem artichoke, wild mushroom arancini	€30.5
	Chargrilled half spatchcock chicken, sauté kale, roast potatoes, garlic aioli	€25
	Hereford beef burger & fries	€25

SEAFOOD	Market catch, ask server for details	€POA
	Grilled giant prawns (head on), Café de Paris butter	€33.5
	Organic Salmon, tenderstem broccoli, soy, toasted sesame seeds	€27.5
	Seared tuna, warm nicoise salad, potato crisps	€22
	Whole Dover sole meuniere, baby potatoes, caper beurre noisette	€44
	Seafood risotto "bouillabaisse"	€27.5

SIDES	Sweet potato chips	€6.5
	Sautéed spinach	€6.5
	Tenderstem broccoli soy & sesame	€6.5
	Cauliflower & pomegranate	€8.5
	Thick cut chips, truffle & Cais na Tire	€9.5
	Any signature salad	€6.5
	Green beans, pancetta	€6.5
	Lobster mash	€10.5
	Onion rings	€9.5
	Cooleeney mac & cheese	€9.5
	Potatoes: Fries, Roast, Colcannon	€6.5
	Roasted carrots & thyme	€6.5

DESSERTS	Miniature handmade desserts	€16
	Valrhona dark chocolate bar, raspberry sorbet	€9.5
	Avocado super cake, goji berry sorbet V*	€9.5
	Banana mille feuille, sponge, caramel & mousse	€9.5
	Pear & ginger crème brulee, shortbread	€9.5
	Baked Alaska, sour cherry, stone fruit jam	€9.5
	Clementine tart, cranberry yoghurt ice cream	€9.5
	Selection of ice cream & sorbet	€9.5
	<i>Selection of Irish farmhouse cheeses with crackers and fig chutney</i>	€13
	Hegarty's Cheddar	
Cooley 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 2015 <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> (375ml)	€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	