

WILDE

LUNCH

12:30 PM - 5:00 PM

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 each
	Macroom buffalo mozzarella, roasted heritage tomatoes, Kalamata olives & Basil V	€9
	Heirloom beetroot salad, figs, truffle honey, candied pecans, goats cheese V*	€12
	Pot of prawns, garlic butter, homemade sourdough	€14
	Spiced mackerel fillet, radicchio salad, orange & horseradish	€10
	Bere Island crab salad, raspberries, Guinness loaf	€15
	Irish smoked salmon, caper berries, pickled cucumber, lemon crème fraîche	€11
	Beef carpaccio, watercress, celeriac remoulade, truffle dressing	€13
	Thornhill duck breast, roasted squash & pearl onion, aged balsamic	€12

GRAINS & VEGETABLES

	Tenderstem broccoli, kale, sweet potato & cashew nuts, chilli, garlic & lime V*	€10/€18
	<i>Add spiced beef fillet</i>	€8
	Mediterranean chopped salad, buffalo feta, avocado, flax seeds V*	€9/€18
	<i>Add grilled chicken</i>	€5
	Superfood salad of mix grains, baby spinach, pomegranate, blueberries, toasted seeds, apple cider V*	€9/€18
	Squash & sage risotto, truffle ricotta V*	€22
	Vegetable Kerala curry, basmati rice, mango chutney, cucumber raita V*	€21

V: Vegetarian

V*: can be made suitable for Vegan consumption

MEATS

	Sirloin 250g	€32
	Flat Iron 220g	€26
	Rib Eye 300g	€34

All steaks served with chunky chips, roast tomato & choice of: Béarnaise, Bordelaise, Peppercorn, Café de Paris butter or Wilde smoked steak sauce

SURF & TURF

	Add to your choice of Steak:	
	<i>1/2 lobster tail</i>	€ 12
	<i>2 giant tiger prawns</i>	€ 9

RARE BREEDS	Roasted lamb rump, rosemary roast carrots, champ potato & pan jus	€26
	Hereford beef burger & fries	€24
	Chargrilled half spatchcock chicken, sautéed kale, roast potatoes, garlic aioli	€24
	Roast loin of rosé veal, Jerusalem artichoke, wild mushroom arancini	€29

SEAFOOD	Market catch, ask server for details	€POA
	Organic Salmon, tenderstem broccoli, soy, toasted sesame seeds	€26
	Seared tuna, warm niçoise salad, potato crisps V*	€21
	Whole Dover sole meuniere, baby potatoes, caper beurre noisette	€42
	Seafood risotto "bouillabaisse": cod, shrimp, & mussels	€24

SIDES	Sweet potato fries	€5
	Sautéed spinach	€5
	Tenderstem broccoli soy & sesame	€6
	Cauliflower & pomegranate	€8
	Thick cut chips, truffle & Cais na Tire	€9
	Cooleeney mac & cheese	€9
	Green beans and pancetta	€5
	Roasted carrots, preserved lemon & thyme	€5
	Onion rings	€6
	Potatoes: Fries, Roast or Colcannon	€5 each

DESSERTS	Valrhona dark chocolate, feuilletine, raspberry sorbet	€9
	Avocado super cake, goji berry sorbet V*	€9
	Banana mille feuille, sponge, caramel & mousse	€9
	Pear & ginger crème brulee, shortbread	€9
	Baked Alaska, sour cherry, stone fruit jam	€9
	Mandarin tart, cranberry yoghurt ice cream	€9
	Miniature handmade desserts	€12
	Selection of ice cream & sorbet	€9
	Selection of Irish farmhouse cheeses with crackers & fig chutney	€12

		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
MADIERA WINE	Justino's Malvasia 10 Years old (750ml)	Glass 75ml	Bottle €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	