

WILDE

Dinner menu

Starter

Leek & potato soup, rarebit toast V

Thornhill duck breast, butternut squash, sage brown butter

Dill cured Irish salmon, granary bread & lemon

Honey roasted beetroot salad, whipped goats curd, seeded crackers, crisp leaves

Main

Dry aged Irish beef fillet steak, potato & onion terrine, parsnip puree, green beans and bacon, peppercorn sauce

Atlantic cod, grilled gambas, cauliflower, romanesco, grapes, raisins, verjus

Wild mushroom risotto, Toons Bridge pecorino Vincenzo V

Chargrilled spatchcock chicken, artichokes, preserve lemon, Kalamata olives & semi dried tomatoes

Sides

Fries €6

Sauteed spinach €6

Cauliflower & pomegranate €8

Truffled Cooleeney mac & cheese €8

Lobster mash €10

Dessert

Vanilla crème brûlée, glazed berries V

Dark chocolate fondant, pistachio ice cream V

Apple tarte fine, salted caramel, calvados ice cream

Golden pineapple, lime & coconut sorbet VE

Freshly brewed coffee & selected tea

3 course dinner with tea/coffee €55

V=Vegetarian

VE=Vegan

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.