

WILDE

STARTERS

- Roasted squash soup with crumbled blue cheese & toasted pumpkin seeds V €9
- Buratta with datterini tomatoes, basil pesto & seeded crackers V €15
- Honey grilled figs with prosciutto, Gorgonzola, hazelnuts & rocket €14
- Dill cured organic Irish salmon, soda bread & lemon €15
- Crispy tempura tiger prawns with charred lime & spicy cocktail sauce €15
- Bere Island crab tartare with Guinness bread crisps €18

MAINS

- Roasted cod fillet, braised haricot beans, chorizo & padron peppers €28
- Orecchiette with pesto Calabrese & toasted almonds V €19
- Miso-glazed organic Clare Island salmon fillet with tenderstem broccoli & black bean sauce €27
- Dover sole on or off the bone, grilled or meuniere €44
- Coconut masala with aubergines, squash & sweetcorn, basmati rice, chickpea poppadoms & mango chutney VE €22
- Hereford beef burger with Coolea Gouda, gherkins, Wilde relish & fries €26
- Grilled spatchcock chicken, sweetcorn, girolles & maple glazed guanciale €27
- John Stone Beef:
Dry-aged rib eye 280g €39
Grass fed Irish beef fillet 200g €38
Served with chips & Béarnaise sauce
- Add tiger prawns €9
Add ½ lobster tail €15
Add sautéed wild mushrooms €5
- Charred Romano pepper & freekeh salad with spiced nuts & crispy onions VE €12
Add grilled halloumi V €6
Add chickpea falafel VE €5

SALADS

- Classic Caesar salad with garlic croutons, anchovies & bacon €15
Add chicken €5
- Mixed heritage beetroot salad with St Tola goat's cheese, rocket & truffled walnuts V €13
- Endive & Cashel Blue cheese salad with apples, hazelnuts & mustard vinaigrette V €13

SIDES

- Potatoes: fries, hand-cut chips or mashed €6
- Roasted beetroots with shallot, orange & toasted seeds €6
- Gem heart, tomato & avocado salad €8
- Tenderstem broccoli, chilli & lemon €6
- Spinach: steamed, buttered or olive oil €7
- Rocket & parmesan salad aged balsamic €6

DESSERTS

- Apple & blackberry crumble pie with clotted cream V €9.5
- Baked lemon cheesecake with blueberry compote V €9.5
- Griottine cherries with a glazed dark chocolate bar & crème fraiche V €9.5
- Classic crème brûlée with figs, raspberries & pistachios V €9.5
- Affogato, vanilla bean ice cream & biscotti V €8
Add amaretto €7.5
- Sheridans cheese board, black grapes & warm baguette €14
- Selection of homemade ice creams & sorbets V/VE €9.5

V - Vegetarian | VE - Vegan

Desserts & pastries are made in house. All our Meat and

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

@WILDEDublin

