

WILDE

STARTERS

- Marcona salted almonds €7
- Gordal olives €5
- Carlingford Lough oysters, shallot mignonette *six* €21
- Carlingford Lough oysters, shallot mignonette *six*
(Charles Heidsieck Brut Réserve NV champagne) €36
- Broccoli soup with toasted almonds & crème fraîche V €9.50
- Dill cured Clare Island salmon with horseradish & dill remoulade €16
- Grilled tiger prawns, garlic butter & lemon €19
- Macroom buffalo milk Burrata with summer tomatoes, nocellara olives & pesto Genovese V €16
- Beef carpaccio, rocket, shaved parmesan & summer truffle dressing €18
- Seared scallops in the shell, cauliflower, bacon & coral butter €21
- Roasted rainbow beetroots with St Tola, almonds, honey & orange dressing V €14
- Wilde shellfish cocktail with lobster, crab & Marie Rose €38
- Seared Thornhill duck with heritage carrot, soy, ginger & sesame €17

SALADS

- Wilde Caesar salad with sourdough croutons, anchovies, bacon & shaved parmesan €15
add chicken €5
- Roasted Mediterranean vegetables with pomegranate tabbouleh, mint, raisins & feta V €16
- Endive salad with Cashel Blue, apple, walnut & wholegrain dressing V €14

SIDES

- Mixed summer beans, datterini & confit shallot €6
- Potatoes: fries, heritage, hand-cut chips or mashed €6
- Sprouting broccoli with chilli, lemon & pine nuts €6
- Spinach: steamed, buttered or olive oil €6
- Gem heart, tomato & avocado salad €8
- Rocket, parmesan & balsamic €6

MAINS

- Dover sole, grilled or meuniere €49
- Corn-fed chicken breast with roasted squash, salsa verde & salted seeds €28
- Wilde dry aged beef burger with Coolea Gouda, crispy maple bacon & caramelised onions €26
- Tuna Nicoise with kalamata olives, Ortiz anchovy, mixed summer beans & soft egg €29
- Summer vegetable Moilee with cashew pilaf & chickpea crackers VE €24
- Herb-cruste lamb cutlets with fondant potatoes, heritage carrots, broad beans & roast garlic jus €35
- Wild mushroom risotto with shaved pecorino V €24
- Blackened miso salmon with Asian greens, ginger & shiitake dashi €31
- John Stone Beef:
Dry-aged rib eye 250g €40
Grass fed Irish fillet 200g €39
Served with chips & choice of Béarnaise or peppercorn sauce
- Add tiger prawns €13
Add ½ lobster tail €15
Add sautéed wild mushrooms €5

DESSERTS

- Sheridans cheese board with fruit chutney, muscat grapes & oat biscuits €14
- Vanilla crème brûlée, Wexford strawberries & shortbread €9.50
- Baked dark chocolate tart, salted caramel, honeycomb & crème fraîche €9.50
- Rosé prosecco granita with elderflower pannacotta, raspberries & summer flowers €9.50
- Peach melba galette with toasted almonds & clotted cream €9.50
- Fresh seasonal fruits with raspberry sorbet €9.50
- Scúp natural Irish ice cream € & sorbet selection €9.50

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, who may wish to know about the ingredients used, please refer to our allergen book available from your server

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