

# WILDE

## STARTERS

- Celeriac & russet apple soup with toasted hazelnuts V €9.5  
Buffalo milk burrata with thyme roasted winter squash & salsa verde V €16  
Korean spiced tiger prawns with green mango slaw €16  
Beef carpaccio with rocket, shaved parmesan & olive oil €18  
Dill cured organic Irish salmon, granary bread & lemon €16  
Roasted rainbow beetroot with crumbled St Tola goats cheese, bitter leaves & seeded crackers €14  
Seared scallops in the shell with chorizo, chilli & spring onion €19

## MAINS

- Roasted loin of venison, whipped parsnip mash, braised red cabbage & blackberries €34  
Champagne risotto with buttered wild mushrooms & roasted chestnuts V €24  
Roasted cod fillet, braised haricot beans, chorizo & padron peppers €28  
Spiced cauliflower, chickpea & coconut masala with basmati rice, poppadoms & mango chutney VE €22 add prawns €9  
Dover sole on or off the bone, grilled or meuniere €44  
Wilde dry aged beef burger with Wicklow brie, crispy bacon, tomato relish & caramelised onions €26  
Roasted bronze free range turkey breast, thyme & onion stuffing, cranberry sauce & Christmas trimmings €28  
Miso-blackened salmon with Asian greens & toasted sesame €28  
John Stone Beef:  
Dry-aged rib eye 280g €39  
Grass fed Irish beef fillet 200g €39  
Served with chips & Béarnaise sauce  
Add tiger prawns €9  
Add ½ lobster tail €15  
Add sautéed wild mushrooms €5  
Chateaubriand (centre cut beef fillet) for 2.500g  
With king oyster mushrooms, Beara blue & hand cut chips €85

## SALADS

- Classic Caesar salad with garlic croutons, anchovies & bacon €15  
Add chicken €5  
Endive & Cashel Blue cheese salad with apples, hazelnuts & mustard vinaigrette V €13  
Salad Lyonnaise with Thornhill duck and crumbled black pudding €19  
Superfood salad with ancient grains, roasted roots, bitter leaves & maple-glazed pecans VE €14

## SIDES

- Potatoes: fries, hand-cut chips or mashed €6  
Gem heart, tomato & avocado salad €8  
Spinach: steamed, buttered or olive oil V €6  
Braised red cabbage & bacon €6  
Tenderstem broccoli, garlic & lemon €6  
Buttered chantenay carrots V €6

## DESSERTS

- Chocolate fondant with griottine cherries & crème fraîche V €9.50  
Golden pineapple with passion fruit & pomegranate VE €9.50  
Profiteroles with clementines, toasted almonds & dark chocolate sauce V €9.50  
Classic crème brûlée with blackberries V €9.50  
Hot sticky toffee pudding with salted butterscotch & roasted banana ice cream V €9.50  
Affogato, vanilla ice cream & hazelnut biscotti V €9.50 add Frangelico €8  
Sheridans cheese board with crackers, apple & balsamic chutney €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

