



STARTERS

- Carlingford Lough oysters, shallot mignonette *six* €21
- Carlingford Lough oysters, shallot mignonette *six*
(Charles Heidsieck Brut Réserve NV champagne) €39
- Thai spiced butternut squash & coconut soup *v* €9.50
- Dill cured Clare Island salmon, capers & lemon €17
- Seared Irish scallop in the shell, cauliflower puree, Café de Paris butter & confit pork belly €21
- Macroom buffalo mozzarella, warmed winter tomatoes, smoked red pepper & pesto *v* €16
- Irish beef fillet carpaccio, rocket aged parmesan & olive oil €19
- Ruby salad, heritage beetroots, orange, pomegranate, Galway goats curd & seeded crackers *v* €14
- Wilde seafood cocktail €26

SALADS

- Wilde Caesar salad, rosemary sourdough croutons, bacon & aged parmesan €15
add chicken €5
- Raw cauliflower tabbouleh, golden raisins, pomegranate, preserved lemon & grilled halloumi *v/v* €16
- Endive salad, Cashel Blue, pear, walnut & wholegrain mustard dressing *v* €14

SIDES

- Potatoes: fries, heritage, hand-cut chips or mashed €6
- Tenderstem broccoli, olive oil & toasted almonds €7
- Spinach: steamed, buttered or olive oil €6
- Glazed heritage carrots €7
- Baby spinach, avocado, blue cheese & pine nuts €8
- Rocket, parmesan & aged balsamic €6
- 15 Fields cheddar & cauliflower gratin €9

MAINS

- Market catch of the day
Steamed broccoli & béarnaise sauce €POA
- Dover sole, grilled or meunière €52
- Roasted free range chicken breast, glazed heritage carrots, fondant potato & madeira jus €28
- Wilde dry aged beef burger, Coolea Gouda, crispy maple bacon & caramelised onions €26
- Wild mushroom risotto, with baby spinach & shaved Toon's Bridge pecorino *v* €26
- Massaman tiger prawn curry, steamed jasmine rice & toasted cashews €34
- Seared Thornhill duck, winter squash with a cherry & Port sauce €36
- Blackened organic miso salmon fillet, sesame & soy glazed aubergine €32
- John Stone Beef:
28 day dry-aged rib eye 250g €40
Grass fed Hereford prime beef fillet 200g €42
Served with chips & béarnaise
- Add tiger prawns €13
Add ½ lobster tail €15
Add foie gras 50g €12
Add sautéed wild mushrooms €6
- Chateaubriand for 2 centre cut beef fillet 500g
king oyster mushrooms, Beara blue & hand-cut chips €89

DESSERTS

- Seasonal cheese plate: *v*
Mossfield Gouda, Gubbeen & Cashel Blue, fruit chutney & brown bread crackers €15
- Warm sticky toffee pudding & vanilla ice cream *v* €9.50
- Classic vanilla crème brûlée, blackberries & butter shortbread *v* €9.50
- Baked Cru Virunga chocolate & praline fondant, roasted hazelnut ice cream *v* €9.50
- Bramley apple crumble pie, clotted cream *v* €9.50
- Profiteroles, griottine cherries & dark chocolate sauce *v* €9.50
- Golden pineapple, passion fruit & pomegranate *v* €9.50
- Scúp natural Irish ice cream € & sorbet selection *v/v* €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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