

# 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
- Roasted cauliflower soup with Kerry Blue scone V €9.50
- Dill cured Clare Island salmon with capers & lemon €17
- Wilde prawn cocktail with Marie Rose sauce €26
- Macroom buffalo milk Burrata with datterini tomatoes,  
kalamata olives & basil pesto V €16
- Heritage beef carpaccio, Provence figs, rocket & aged  
parmesan €19
- Roasted rainbow beetroots with Galway goats cheese,  
smoked almonds, honey & orange dressing V €14
- Seared Thornhill duck with heritage carrot, soy, ginger &  
sesame €19

## SALADS

- Wilde Caesar salad with sourdough croutons, bacon & shaved  
parmesan €15  
add chicken €5
- Warm roasted pumpkin with pomegranate  
tabbouleh, golden raisins & feta V €16
- Endive salad with Cashel Blue, pear, walnut & wholegrain  
mustard dressing V €14

## SIDES

- Potatoes: fries, heritage, hand-cut chips or mashed €6
- Sprouting broccoli with chilli, lemon & almonds €6
- Spinach: steamed, buttered or olive oil €6
- Gem heart, tomato & avocado salad €8
- Rocket, parmesan & balsamic €6
- Sheridans 15 Fields cheddar & cauliflower gratin €9

## MAINS

- Market fish of the day €POA
- Dover sole, grilled or meuniere €52
- Corn-fed chicken breast with roasted squash, salsa verde &  
toasted seeds €28
- Wilde dry aged beef burger with Coolea Gouda, crispy maple  
bacon & caramelised onions €26
- Goan tomato & tamarind curry with aubergine, spinach,  
steamed basmati rice & coconut yoghurt VE €23  
add sea bass €11  
add chicken €5
- Herb-cruste lamb cutlets with gratin potatoes, heritage  
carrots, buttered kale & roasted garlic jus €39
- Wild mushroom & baby spinach risotto with shaved Grana  
Padano V €24
- Blackened miso salmon with Asian greens, ginger & shitake  
dashi €32
- Sirloin Steak Diane, dressed watercress & hand-cut chips €34

## DESSERTS

- Sheridans Irish cheese board with fruit chutney, quince paste &  
oat biscuits €14
- Classic crème brûlée with figs, blackberries & pistachio  
shortbread €9.50
- Baked Cru Virunga chocolate & praline fondant with roasted  
hazelnut ice cream €9.50
- Lemon panna cotta with blackberries & warm honey  
madeleines €9.50
- Bramley apple & rhubarb crumble pie €9.50
- Golden pineapple with passion fruit & pomegranate VE €9.50
- Steamed treacle sponge pudding with vanilla custard  
(to share) €16
- 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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