

# WILDE

Our meat and poultry is 100% Irish and is traceable from farm to fork.

For guests with special dietary requirements or allergies, please ask your server for our allergen reference book.

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CARLINGFORD LOUGH ROCK OYSTERS	Six oysters, shallot mignonette	€21
	Six oysters, shallot mignonette (Glass of Charles Heidsieck Brut Réserve NV champagne)	€39
STARTER	Spring pea velouté, goats cheese croutons V/VE	€10
	Clare Island dill-cured salmon, Guinness bread & lemon	€17
	Seared Kilkeel scallops, crispy pork, shiso & sesame	€22
	Buffalo milk burrata, tomato, basil pesto, olive & toasted focaccia V	€18
	Grass-fed Irish beef carpaccio, rocket, parmesan & early harvest olive oil	€20
	Salt baked beetroots, St Tola & seeded biscuits V/VE	€15
	Wilde prawn cocktail, Bere Island crab & Marie Rose	€26
	New season asparagus, poached egg & hollandaise V	€15
	Grilled tiger prawns, chilli jam & lime	€22
SALADS & GREENS	The Westbury Caesar salad, rosemary croutons, parmesan & anchovy dressing	€14
	Superfood quinoa salad, sugar snaps, broccoli, beetroot, pomegranate, toasted seeds & feta V/VE	€17
	Endive salad, Cashel Blue, pear, walnut & wholegrain mustard dressing V	€15
	<i>Add grilled chicken €7/ tiger prawns €13 / avocado €6 / Toons Bridge halloumi €7</i>	
SEAFOOD	Market catch of the day, steamed broccoli & beurre blanc	€POA
	Dover sole, grilled or meunière	€54
	Wild Irish sea trout, buttered mussels & samphire	€28
	Organic miso-glazed salmon fillet, edamame, sesame aubergine & soy dashi	€32

V: Vegetarian / VE : Vegan

V/VE: Swap the cheese for vegan feta

JOHN STONE BEEF	21 day dry-aged 10oz rib eye	€44
	Grass-fed 7oz Wexford prime beef fillet	€46
	<i>Served with Pont Neuf chips &amp; your choice of sauce: Béarnaise, Peppercorn, Wilde smoked, Bordelaise or Café de Paris</i>	
SURF & TURF <i>Add to your choice of steak</i>	Giant tiger prawns	€13
	Whole lobster tail	€32
	1/2 lobster tail	€16
	Sautéed wild mushrooms	€6
WILDE CLASSICS	Chateaubriand for 2 centre cut beef fillet 500g, king oyster mushrooms, confit tomato, Pont Neuf chips & your selection of sauce	€95
	Chargrilled spatchcock chicken, warm artichoke, caper & Gordal olive salad	€30
	Wilde dry-aged beef burger, Coolea Gouda, crispy maple bacon & caramelised onions	€26
	Herb-crusted Slaney Valley lamb rack, spring vegetables, fondant potato & rosemary jus	€42
	Chicken masala, basmati rice, poppadoms & mango chutney	€28
	Premium milk-fed veal loin, buttered spring greens & morels, wild mushroom ravioli	€38
	Risotto primavera, asparagus & Boyne Valley blue V/VE	€26
SIDES	Potatoes: fries, heritage, hand-cut chips or mashed V	€6
	Steamed tenderstem broccoli, olive oil & lemon VE	€8
	Spinach: steamed, buttered or olive oil V	€6
	Rocket & parmesan V	€7
	Roasted cauliflower & salsa verde VE	€10

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DESSERTS	Wilde's seasonal cheese selection v Irish black butter, oat biscuits & black grapes		€16
	Warm Bramley apple & rhubarb pie, vanilla custard & clotted cream v		€9.5
	Gariguette strawberries, pink champagne granita v		€9.5
	Bolivian wild chocolate fondant, golden honeycomb & blood orange v		€9.5
	Roasted pistachio crème brûlée, raspberry compote & shortbread v		€9.5
	Chocolate profiteroles, griotte cherries & flaked almonds v		€9.5
	Scúp natural Irish ice cream v & sorbet selection VE		€9.5
SWEET WINES	Eiswein Kracher, 2018 Burgenland, Austria	Glass 75ml €16	Bottle €80
	Tinto de Toro, Bodegas Elias Moro Benavides Dulce (Chilled Sweet Red) 2015 Toro, Spain (500ml)	€16	€85
	Late Harvest Sauvignon Blanc 2007 Curico Valley, Chile		€50
	Château Laville, Sauternes 2016 Bordeaux, France (375ml)	€15	€70
	Château d'Yquem, Premier Cru Classé Supérieur, Sauternes 1990 Bordeaux, France (750ml)		€600
MADEIRA WINES	Justino's Sercial 10 years old (750ml)	Glass 75ml €9	Bottle €70
	Justino's Malvasia 10 years old (750ml)	€11.5	€110
PORT	Casa Ferreira Dry White Port	Glass 75ml €10.5	Bottle €55
	Offley LBV Port 2016	€14	€75
	Dona Antonia 20 Year Old Tawny Port	€20	€135
	Dow's Vintage Port 2000	€30	
	Dow's Vintage Port 1985	€40	
AFTER DINNER COCKTAILS	The Sweetest Negroni Campari, Antica Formula Vermouth, Cynar, Frangelico, Mole Bitters		€15
	Celtic Rusty Nail Red Breast 12 Year old Irish Whiskey, Kinsale Wild Red Mead, Connemara Peated Single Malt, Homemade Cinnamon Syrup, Orange Bitters		€15
	Espresso Martini Kalak Irish Vodka, Kahlua, Frangelico, Vanilla Essence, Espresso, Bailey		€15