

WILDE

We strive to source all of our fish and seafood from sustainable sources. All 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 relish	€21
	<i>With a Glass of Charles Heidsieck Brut Réserve NV champagne</i>	€41
STARTERS	Cauliflower velouté & toasted walnut brioche V	€10
	Wrights of Marino smoked salmon, perle caviar, blinis & crème fraîche	€20
	Kilkeel scallop gratin, smoked bacon & gruyère cheese	€24
	Buffalo milk burrata, chargrilled peppers, datterini & capers V	€19
	Air dried bresaola, rocket, parmesan & Maybridge Fare olive oil	€21
	Mixed heritage beets, creamed St Tola goats cheese, tardivo & pumpkin seeds V	€18
	Wilde seafood cocktail, Dublin Bay prawns, Bere Island crab & Marie Rose sauce	€28
SALADS & GREENS	Wilde Caesar salad, rosemary croutons, parmesan & anchovy dressing	€15
	Superfood salad, spinach, broccoli, sweet potato, chia, sesame & chilli VE	€18
	Endive salad, Cashel Blue cheese, apple, walnut & wholegrain mustard dressing V	€18
	<i>Add grilled chicken €7/ tiger prawns €13 / avocado €6 / Toons Bridge halloumi €7</i>	
SEAFOOD	Market catch of the day	€POA
	Dover sole, grilled or meunière	€55
	Seafood maccheroni, surf clams, aromatic tomato & white wine sauce	€34
	Blackened miso salmon, sesame aubergine, edamame & soy dashi	€34

V: Vegetarian / VE : Vegan

V/VE: Swap the cheese for vegan feta

JOHN STONE	Sirloin 250g	€42
WEXFORD		
GRASS-FED	Rib eye 250g	€52
STEAKS		
	Prime centre cut fillet 200g	€50
	<i>Served with Pont Neuf chips & your choice of sauce: Béarnaise, Peppercorn, Wilde smoked, Bordelaise or Café de Paris</i>	
SURF & TURF	Tiger prawns	€13
<i>Add to your choice of steak</i>	Lobster tail: half/full	€20/€40
	Sautéed wild mushrooms	€6
WILDE	Chateaubriand for 2 centre cut beef fillet 500g, king oyster mushrooms, confit tomato, Pont Neuf chips & selection of sauce	€105
CLASSICS		
	Roasted bronze free-range turkey breast, maple glazed ham, sage & apricot stuffing, Christmas trimmings	€34
	Chargrilled spatchcock chicken, charred winter squash & salsa verde	€31
	Wilde dry-aged beef burger, Coolea Gouda cheese, dry cured bacon & caramelised onions	€26
	Roasted venison loin, winter roots, wild mushroom dumpling, sour cherry sauce & toasted nuts	€40
	Chicken masala, saffron rice, poppadoms & mango chutney	€29
	Wild mushroom risotto, truffle & parmesan V	€28
SIDES	Potatoes: fries, heritage, hand-cut chips or mashed V/VE	€6
	Steamed tenderstem broccoli, olive oil & lemon VE	€9
	Spinach: steamed, buttered or olive oil V/VE	€7
	Endive salad with Cashel Blue cheese & mustard V	€9
	French beans, shallots & bacon V	€6
	Roasted cauliflower & salsa verde VE	€12

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DESSERTS	Wilde's seasonal cheese selection v Irish black butter, fruit chutney, oat biscuits & black grapes		€16
	Classic vanilla crème brûlée, blackberries & Irish shortbread v		€10
	Chocolate profiteroles, Five Farms Chantilly & toasted almonds v		€10
	Sticky toffee pudding & vanilla ice cream v		€10
	Cru Virunga chocolate fondant, honeycomb & crème fraîche v		€10
	Hot apple & rhubarb crumble pie, vanilla custard v		€10
	Golden pineapple, passion fruit & pomegranate vE		€10
	Scúp natural Irish ice cream v & sorbet selection vE		€10
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		€16
	Celtic Rusty Nail Red Breast 12 Year old Irish Whiskey, Kinsale Wild Red Mead, Connemara Peated Single Malt, Homemade Cinnamon Syrup, Orange Bitters		€16
	Espresso Martini Kalak Irish Vodka, Kahlua, Frangelico, Vanilla Essence, Espresso, Bailey		€16