

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
	<i>With a Glass of Charles Heidsieck Brut Réserve NV champagne</i>	€39
STARTER	Broccoli & spinach soup, blue cheese V/VE	€10
	Clare Island dill-cured salmon, Guinness bread & lemon	€18
	Seared Kilkeel scallops, crispy pork, shiso & sesame	€24
	Buffalo milk burrata, tomato, basil pesto, olive & toasted focaccia V	€18
	San Daniele prosciutto, charentais melon & carta di musica	€19
	Roasted beetroots, creamed goats cheese, smoked almonds & honey V	€17
	Wilde prawn cocktail & Marie Rose sauce	€26
SALADS & GREENS	Wilde Caesar salad, rosemary croutons, parmesan & anchovy dressing	€14
	Superfood spinach salad, yellow beans, edamame, chia, sesame & chilli VE	€17
	Endive salad, Cashel Blue, apple, 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
	Shellfish linguine, surf clams, chilli & white wine	€32
	Organic miso-glazed salmon fillet, edamame, sesame aubergine & soy dashi	€34

V: Vegetarian / VE : Vegan

V/VE: Swap the cheese for vegan feta

JOHN STONE	Sirloin 250g	€42
DRY AGED		
BEEF	Rib eye 250g	€51
	Prime centre cut fillet 200g	€49
	<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	€17/€34
	Sautéed wild mushrooms	€6
WILDE CLASSICS	Chateaubriand for 2 centre cut beef fillet 500g, king oyster mushrooms, confit tomato, Pont Neuf chips & selection of sauce	€105
	Chargrilled spatchcock chicken, girolles, creamed corn & pancetta	€31
	Wilde dry-aged beef burger, Coolea Gouda, dry cured bacon & caramelised onions	€26
	Herb-cruste Slaney Valley lamb rack, glazed heritage carrots & rosemary potato	€44
	Chicken masala, saffron rice, poppadoms & mango chutney	€28
	Seared Thornhill duck breast, cauliflower, organic shitake, summer greens & tamarind glaze	€40
	Summer squash risotto, parmesan, pine nuts & crispy sage V	€26
SIDES	Potatoes: fries, heritage, hand-cut chips or mashed V/VE	€6
	Steamed tenderstem broccoli, olive oil & lemon VE	€8
	Spinach: steamed, buttered or olive oil V/VE	€7
	Heritage tomatoes, cucumber, green olives & Toonsbridge feta V	€7
	Peas, baby carrots & mint V	€6
	Crisp cauliflower, spiced yoghurt, pomegranate molasses & coriander V	€10

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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 & butter shortbread v		€10
	Pavlova with Wexford strawberries & Chantilly cream v		€10
	Fresh raspberries, lemon sorbet, summer flowers & prosecco VE		€10
	Salted caramel chocolate fondant, honeycomb & crème fraîche v		€10
	Apple tarte fine, toasted almonds & vanilla ice cream v		€10
	Iced zabaglione, apricots & amaretto v		€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		€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