



STARTERS

- Carlingford Lough oysters, shallot mignonette *six* €21
- Carlingford Lough oysters, shallot mignonette *six*
(Charles Heidsieck Brut Réserve NV champagne) €36
- Spiced butternut squash & coconut soup, pumpkin
muffin *v* €9.50
- Dill cured Clare Island salmon, capers & lemon €17
- Seared Irish scallop in the shell, cauliflower puree, Café de
Paris butter & bacon crumb €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
- Seared Thornhill duck, winter squash, cherry & port sauce €19
- 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/ve* €16
- Endive salad, Cashel blue, pear, walnut & wholegrain
mustard dressing *v* €14

SIDES

- Braised red cabbage & golden raisins €6
- 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
- Sheridans 15 Fields cheddar & cauliflower gratin €9

MAINS

- Market catch of the day
Steamed broccoli & lemon beurre blanc €POA
- Dover sole, grilled or meuniere €52
- Roasted bronze free-range turkey breast, maple glazed ham,
sage & apricot stuffing & Christmas trimmings €30
- Wilde dry aged beef burger, Coolea Gouda, crispy maple
bacon & caramelised onions €26
- Champagne risotto, wild mushrooms & shaved winter
truffle *v* €26
- Massaman tiger prawn curry, steamed jasmine rice & toasted
cashews €34
- Roasted rack of venison, braised red cabbage, fondant potato &
juniper jus €39
- Blackened organic miso salmon fillet, sesame & soy glazed
aubergine €32
- John Stone Beef:
28 day dry-aged rib eye 250g €40
Grass fed Irish fillet 200g €42
Served with chips & béarnaise
- Add tiger prawns €13
Add ½ lobster tail €15
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
- Wilde Christmas pudding, & hot brandy custard *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 & cranberry crumble pie, clotted cream *v* €9.50
- Profiteroles, griottine cherries & dark chocolate sauce *v* €9.50
- Golden pineapple, passion fruit & pomegranate *ve* €9.50
- Scúp natural Irish ice cream € & sorbet selection *v/ve* €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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