

WILDE

VEGETARIAN & VEGAN

STARTERS

Spring pea velouté, goats cheese croutons V/VE €10

Buffalo milk burrata, tomato, basil pesto, olive & toasted focaccia V €18

Salt baked beetroots, St Tola & seeded crackers V/VE €15

New season asparagus
Hot with poached egg & hollandaise V €15
Cold with vinaigrette VE €12

SALADS

Superfood quinoa salad, sugar snaps, broccoli, beetroot,
pomegranate, toasted seeds & feta V/VE €16

Endive salad, Cashel Blue, pear, walnut & wholegrain mustard dressing V €15

MAIN

Risotto primavera, asparagus & Boyne Valley blue V/VE €26

Chickpea, aubergine & spinach Masala, basmati rice, poppadoms & mango chutney VE €28

Roasted cauliflower, sautéed wild mushrooms & salsa verde VE €19

SIDES

Potatoes: fries, heritage, hand-cut chips, mash V €6

Spinach: steamed, buttered, olive oil V €6

Rocket & parmesan V €7

Roasted cauliflower & salsa verde VE €10

Steamed tenderstem broccoli, olive oil & lemon VE €8

V - Vegetarian | VE - Vegan | V/VE - Swap cheese for vegan feta

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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