

WILDE

SET LUNCH MENU

Starter	Carrot, ginger & coconut soup, toasted seeds & brown bread V/VE 1 (wheat, oats), 7
	Wrights of Marino dill cured salmon, perle caviar & crème fraîche, Guinness bread 1 (wheat, barley), 3, 4, 7, 10
	Air dried bresaola, rocket, parmesan & Maybridge Fare olive oil 1 (wheat), 6, 7, 11, 12
	Heritage beets, whipped St Tola goats cheese, agave syrup & lavender, seeded cracker V 1 (wheat, barley, oats), 7, 10, 12
Main	Chicken spatchcock, corn & ginger fritter, mushroom fricassée 1 (wheat), 3, 7, 9, 10, 12
	Saffron risotto, peas & asparagus, Stracciatella, pine nuts V 7, 8 (pine nut), 12
	Blackened miso sea bass, roasted aubergine, broad beans & scallion dashi 1 (wheat), 4, 6, 11, 12
	John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon, peppercorn sauce 7, 9, 10, 12
Sides (supplement)	Potatoes: fries (3, 9, 10, 12), heritage (7), hand-cut chips (3, 9, 10, 12) or mashed (7) V/VE €6
	Steamed tenderstem broccoli, olive oil & lemon VE €9 12
	Gem heart, tomato & avocado salad €9 12
	Buttered spring vegetables & mint V/VE €7 7
	Crisp cauliflower, curry aioli, pomegranate & coriander VE €12 10
Dessert	Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)
	Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V 1 (wheat), 3, 6, 7, 8 (almond)
	Hot apple crumble pie & vanilla custard V 1 (wheat), 3, 6, 7, 8 (almond)
	Mix seasonal berries, lemon & basil sorbet VE
	Freshly brewed coffee & selected tea
	€65

V - Vegetarian | VE - Vegan | V/VE - vegan option available

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. Our teas and coffees are sustainably certified.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -

10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

WILDE

SET DINNER MENU

Starter

Carrot, ginger & coconut soup, toasted seeds & brown bread V/VE 1 (wheat, oats), 7

Wrights of Marino dill cured salmon, perle caviar & crème fraîche, Guinness bread
1 (wheat, barley), 3, 4, 7, 10

Roasted Thornhill duck breast, charred squash & toasted nuts
7, 8 (hazelnut, cashew, pistachio, almond), 9, 10, 12

Heritage beets, whipped St Tola goats cheese, agave syrup & lavender, seeded cracker V
1 (wheat, barley, oats), 7, 10, 12

Main

Chicken spatchcock, corn & ginger fritter, mushroom fricassée 1 (wheat), 3, 7, 9, 10, 12

Saffron risotto, peas & asparagus, Stracciatella, pine nuts V 7, 8 (pine nut), 12

Blackened miso sea bass, roasted aubergine, broad beans & scallion dashi 1 (wheat), 4, 6, 11, 12

John Stone grass-fed beef fillet, fondant potatoes, French beans, shallots & bacon,
peppercorn sauce 7, 9, 10, 12

Sides

(supplement)

Potatoes: fries (3, 9, 10, 12), heritage (7), hand-cut chips (3, 9, 10, 12) or mashed (7) V/VE €6

Steamed tenderstem broccoli, olive oil & lemon VE €9 12

Gem heart, tomato & avocado salad €9 12

Buttered spring vegetables & mint V/VE €7 7

Crisp cauliflower, curry aioli, pomegranate & coriander VE €12 10

Dessert

Wilde's seasonal cheese selection V 1 (wheat, oat), 7, 8 (walnut), 12
Irish black butter, fruit chutney, oat biscuits & black grapes

Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)

Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V 1 (wheat), 3, 6, 7, 8 (almond)

Hot apple crumble pie & vanilla custard V 1 (wheat), 3, 6, 7, 8 (almond)

Mix seasonal berries, lemon & basil sorbet VE

Freshly brewed coffee & selected tea

€80

V - Vegetarian | VE - Vegan | V/VE - vegan option available

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. Our teas and coffees are sustainably certified.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -
10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

f/WILDEDublin @WILDEDublin