

WILDE

SET LUNCH MENU

Starter	Cauliflower velouté & toasted walnut brioche V Wrights of Marino smoked salmon, perle caviar, blinis & crème fraîche Air dried bresaola, rocket, parmesan & Maybridge Fare olive oil Mixed heritage beets, creamed St Tola goats cheese, tardivo & pumpkin seeds V
Main	Chargrilled spatchcock chicken, charred winter squash & salsa verde Wild mushroom risotto, truffle & parmesan V Blackened miso sea bass, sesame aubergine, edamame & soy dashi John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon, peppercorn sauce
Sides (supplement)	Potatoes: fries, heritage, hand-cut chips or mashed V €6 Endive salad, Cashel Blue cheese & mustard V €9 Roasted cauliflower & salsa verde VE €12 Steamed tenderstem broccoli, olive oil & lemon VE €9
Dessert	Classic vanilla crème brûlée, blackberries & Irish shortbread V Cru Virunga chocolate fondant, honeycomb & crème fraîche V Hot apple & rhubarb crumble pie, vanilla custard V Golden pineapple, passion fruit & pomegranate VE Freshly brewed coffee & selected tea €65

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

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.

WILDE

SET DINNER MENU

Starter	Cauliflower velouté & toasted walnut brioche V Wrights of Marino smoked salmon, perle caviar, blinis & crème fraîche Roasted Thornhill duck breast, winter roots, sour cherry sauce & toasted nuts Mixed heritage beets, creamed St Tola goats cheese, tardivo & pumpkin seeds V
Main	Chargrilled spatchcock chicken, charred winter squash & salsa verde Wild mushroom risotto, truffle & parmesan V Blackened miso sea bass, sesame aubergine, edamame & soy dashi John Stone grass-fed beef fillet, fondant potatoes, French beans, shallots & bacon, peppercorn sauce
Sides (supplement)	Potatoes: fries, heritage, hand-cut chips or mashed V €6 Endive salad, Cashel Blue cheese & mustard V €9 Roasted cauliflower & salsa verde VE €12 Steamed tenderstem broccoli, olive oil & lemon VE €9
Dessert	Wilde's seasonal cheese selection, Irish black butter, oat biscuits & black grapes V Classic vanilla crème brûlée, blackberries & Irish shortbread V Cru Virunga chocolate fondant, honeycomb & crème fraîche V Hot apple & rhubarb crumble pie, vanilla custard V Golden pineapple, passion fruit & pomegranate VE Freshly brewed coffee & selected tea €80

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

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.