

WILDE

SET LUNCH MENU

Starter	Broccoli & spinach soup, blue cheese V Clare Island dill-cured salmon, Guinness bread & lemon San Daniele prosciutto, charentais melon & carta di musica Roasted beetroots, creamed goats cheese, smoked almonds & honey V
Main	Chargrilled spatchcock chicken, girolles, creamed corn & pancetta Summer squash risotto, parmesan, pine nuts & crispy sage V Blackened miso-glazed seabass fillet, edamame, sesame aubergine & soy dashi John Stone dry aged beef sirloin, fondant potato, green beans & pancetta, peppercorn sauce
Sides (supplement)	Potatoes: fries, heritage, hand-cut chips or mashed V €6 Heritage tomatoes, cucumber, green olives & Toonsbridge feta V €7 Crisp cauliflower, spiced yoghurt, pomegranate molasses & coriander V €10 Steamed tenderstem broccoli, olive oil & lemon VE €8
Dessert	Classic vanilla crème brûlée & butter shortbread V Salted caramel chocolate fondant, honeycomb & crème fraîche V Apple tarte fine, toasted almonds & vanilla ice cream V Pavlova, Wexford strawberries & Chantilly cream V Freshly brewed coffee & selected tea €58

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

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

WILDE

SET DINNER MENU

Starter	Broccoli & spinach soup, blue cheese V/VE Clare Island dill-cured salmon, Guinness bread & lemon Seared Thornhill duck breast, cauliflower, organic shitake, summer greens & tamarind glaze Roasted beetroots, creamed goats cheese, smoked almonds & honey V
Main	Chargrilled spatchcock chicken, girolles, creamed corn & pancetta Summer squash risotto, parmesan, pine nuts & crispy sage V Blackened miso-glazed seabass fillet, edamame, sesame aubergine & soy dashi John Stone dry aged beef sirloin, fondant potato, green beans & pancetta, peppercorn sauce
Sides (supplement)	Potatoes: fries, heritage, hand-cut chips or mashed V €6 Heritage tomatoes, cucumber, green olives & Toonsbridge feta V €7 Crisp cauliflower, spiced yoghurt, pomegranate molasses & coriander V €10 Steamed tenderstem broccoli, olive oil & lemon VE €8
Dessert	Wilde's seasonal cheese selection, Irish black butter, oat biscuits & black grapes V Classic vanilla crème brûlée & butter shortbread V Salted caramel chocolate fondant, honeycomb & crème fraîche V Apple tarte fine, toasted almonds & vanilla ice cream V Pavlova, Wexford strawberries & Chantilly cream V Freshly brewed coffee & selected tea €70

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

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