

# WILDE

## SET LUNCH MENU

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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	Roasted bronze free-range turkey breast, maple glazed ham, sage & apricot stuffing, Christmas trimmings
	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

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<b>Starter</b>	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
<b>Main</b>	Roasted bronze free-range turkey breast, maple glazed ham, sage & apricot stuffing, Christmas trimmings 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
<b>Sides</b> (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
<b>Dessert</b>	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

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