

WILDE

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

CARLINGFORD LOUGH ROCK OYSTERS	Six oysters, shallot relish 12, 14 With a Glass of Charles Heidsieck Brut Réserve NV champagne 12	€25 €48
STARTERS	Sweet potato, ginger & coconut soup, toasted seeds & brown bread V/VE <i>1 (wheat, oats), 7</i>	€13
	Wrights of Marino dill cured salmon, perle caviar & crème fraîche, Guinness bread <i>1 (wheat, barley), 3, 4, 7, 10</i>	€23
	Castownbere scallops, XO sauce, sticky pork & toasted sesame <i>2, 4, 6, 7, 11, 14</i>	€27
	Buffalo milk burrata, roasted winter squash, basil pesto & toasted focaccia <i>1 (wheat, rye, malt), 7, 8 (pine nut), 10, 12</i>	€23
	John Stone grass-fed Irish beef carpaccio, rocket, parmesan & olive oil <i>1 (wheat), 6, 7, 10, 11, 12</i>	€24
	Heritage beets, St Tola Ash Log, agave syrup, clementines & seeded cracker V <i>1 (barley, oats, wheat), 7, 10, 12</i>	€20
	Wilde Dublin Bay prawn cocktail 2, 3, 9, 10, 12	€32
SALADS & GREENS	Wilde Caesar salad, pancetta, rosemary croutons & parmesan <i>1 (barley, wheat, malt, rye), 3, 4, 7, 10</i>	€17
	Superfood spinach & mixed grain salad, pomelo, pomegranate, sesame dressing, toasted cashew nuts VE <i>1 (wheat), 6, 8 (cashew), 10, 11</i>	€20
	Endive salad, Cashel Blue cheese, pear, walnuts, wholegrain mustard & apple cider vinaigrette V/VE <i>7, 8 (walnut), 10, 12</i>	€20
	<i>Add grilled chicken €7 (7,10) / tiger prawns €14 (2, 7, 10) / avocado €7 / Toons Bridge halloumi €7 (7)</i>	
SEAFOOD	Pan-seared Atlantic halibut, Jerusalem artichokes, sautéed spinach & roasted hazelnuts <i>4, 7, 8 (hazelnut)</i>	€46
	Dover sole, grilled or meunière <i>4, 7, 12</i>	€57
	Blackened miso salmon, baby pak choy & pickled shimeji mushrooms, chilli & scallion dashi <i>1 (wheat), 4, 6, 11, 12</i>	€37

V: Vegetarian / VE : Vegan

V/VE: vegan alternative available

JOHN STONE	Sirloin 250g	€44
WEXFORD		
GRASS-FED	Rib eye 250g	€56
STEAKS		
	Fillet 200g	€54
	<i>Served with Pont Neuf chips & your choice of sauce: Béarnaise (3, 7, 10, 12), Peppercorn (7, 9, 12), Wilde smoked (1 barley, 4, 9) or Café de Paris (4, 7, 10)</i>	
SURF & TURF	Tiger prawns 2, 4, 7, 10	€14
Add to your choice of steak	Lobster tail: half/full 2, 4, 7, 10	€24/€48
	Sautéed wild mushrooms 7	€7
WILDE CLASSICS	Chateaubriand for 2 centre cut beef fillet 500g Wild mushrooms, confit tomato, Pont Neuf chips & selection of sauce 3, 7, 9, 10, 12	€120
	Chicken spatchcock, crispy bacon, braised Belgian endive & parsnip, nut crumb & balsamic jus 7, 8 (hazelnut, almond, pistachio, cashew) 9, 10, 12	€33
	Wilde dry-aged beef burger, Coolea Gouda cheese, dry cured bacon & caramelised onions 1 (barley, wheat), 3, 4, 7, 9, 10, 12	€29
	Skeaghanore duck breast, white bean cassoulet, dry-cured chorizo & onion sauce 7, 9, 10, 12	€42
	Roasted venison loin, winter roots, confit potato & blackberry demi 7, 9, 10, 12	€45
	Kerala coconut curry, black mustard seeds & curry leaves 10 Add chicken (10)/ spinach, chickpeas & butternut squash VE / Tiger prawns €6 (2)	€31
	Gluten-free lentil penne rigate, Pesto alla Genovese, fine beans & sun blushed cherry tomatoes VE 8 (pine nut)	€26
	Cauliflower risotto, toasted chestnuts & truffle essence V 7, 12	€32
SIDES	Potatoes: fries, heritage (7), hand-cut chips or mashed (7) V/VE	€6
	Steamed tenderstem broccoli, olive oil & lemon VE 12	€9
	Spinach: steamed, buttered (7) or olive oil V/VE	€7
	Gem heart, tomato & avocado salad VE 12	€11
	French beans, shallots & bacon 7	€7
	Crisp cauliflower, curry aioli, pomegranate & coriander VE 10	€12

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DESSERTS	Wilde's local Irish seasonal cheese selection V 1 (<i>wheat, oat</i>), 7, 8 (<i>walnut</i>), 12 Fruit chutney, oat biscuits & black grapes		€19
	Classic vanilla crème brûlée & Irish shortbread V 1 (<i>wheat</i>), 3, 7, 8 (<i>almond</i>)		€13
	Baked Alaska V 1 (<i>wheat</i>), 3, 7, 8 (<i>almond</i>)		€13
	Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V 1 (<i>wheat</i>), 3, 6, 7, 8 (<i>almond</i>)		€13
	Hot apple & blackberry crumble pie, vanilla custard V 1 (<i>wheat</i>), 3, 6, 7, 8 (<i>almond</i>)		€13
	Golden pineapple, coconut sorbet & pomegranate VE		€13
	Sticky toffee pudding, butterscotch ice cream & toasted hazelnuts 1 (<i>what</i>), 3, 6, 7		€13
	Scúp natural Irish gelato V (3, 7, 8 <i>variable</i>) & sorbet selection VE		€13
SWEET WINES	Château Laville, Sauternes 2018 Bordeaux, France (375ml) 12	Glass 75ml €15	Bottle €70
	Eiswein Kracher 2018 Burgenland, Austria 12	€16	€80
	Botrytis Pinot Gris, Greywacke, Marlborough, New Zealand 2018 12	€16	€80
	Recioto della Valpolicella Classico, Capitel Fontana, Tedeschi 2018 Veneto, Italy (500ml) 12	€18	€135
	Château d'Yquem, Premier Cru Classé Supérieur, Sauternes 1990 Bordeaux, France (750ml) 12	€70	€600
MADEIRA WINES	Justino's Sercial 10 years old (375ml)	Glass 75ml €9	Bottle €70
	Justino's Malvasia 10 years old (750ml)	€11.5	€110
PORT	Casa Ferreira Dry White Port	Glass 75ml €10.5	Bottle €55
	Offley LBV Port 2017	€14	€75
	Dona Antonia 20 Year Old Tawny Port	€20	€135
	Dow's Vintage Port 2000	€30	
	Dow's Vintage Port 1985	€40	
AFTER DINNER COCKTAILS	Lemon Meringue 3 Absolut Citron, Limoncello, Frangelico, Lemon, Vanilla, Egg White		€17
	Celtic Rusty Nail 12 Red Breast 12 Year old Irish Whiskey, Kinsale Wild Red Mead, Connemara Peated Single Malt, Homemade Cinnamon Syrup, Orange Bitters		€17
	Wilde Nightcap 7 Jameson Black Barrel, Guinness, Kalhua, Espresso, Crème de Cacao, Cinnamon, Fresh Cream		€17