

WILDE

VEGETARIAN & VEGAN

STARTERS

Sweet potato, ginger & coconut soup, toasted seeds,
brown bread V/VE €13 ¹ (wheat, oats), ⁷

Buffalo milk burrata, roasted winter squash,
basil pesto & toasted focaccia V €23 ¹ (wheat, rye, malt), ^{7, 8} (pine nut), ^{10, 12}

Heritage beets, St Tola Ash Log, agave syrup, clementines
& seeded cracker V €20 ¹ (barley, oats, wheat), ^{7, 10, 12}

SALADS

Superfood spinach & mixed grain salad, pomelo, pomegranate,
sesame dressing, toasted cashew nuts VE €20 ¹ (wheat), ^{6, 8} (cashew nut), ^{10, 11}

Endive salad, Cashel Blue cheese, pear, walnuts, wholegrain mustard
& apple cider vinaigrette V/VE €20 ^{7, 8} (walnut), ^{10, 12}

Add avocado €7 / Toons Bridge Halloumi €7 ⁷

MAINS

Kerala coconut curry, spinach, chickpeas & butternut squash,
black mustard seeds & curry leaves VE €32 ¹⁰

Cauliflower risotto, toasted chestnuts & truffle essence V €32 ^{7, 12}

Gluten-free lentil penne rigate, Pesto alla Genovese,
fine beans & sun blushed cherry tomatoes VE €28 ⁸ (pine nut)

SIDES

Potatoes: fries, heritage ⁽⁷⁾, hand-cut chips or mashed ⁽⁷⁾ V/VE €6.5

Spinach: steamed, buttered ⁽⁷⁾, olive oil V/VE €7

Gem heart, tomato & avocado salad V €11 ¹²

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

French beans, shallots & bacon €7 ⁷

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

V - Vegetarian | VE - Vegan | V/VE - Vegan alternative available.

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

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