

WILDE

SET LUNCH MENU

Starter

Roast tomato soup & spring vegetables V/VE 1 (wheat, oats), 7, 9

Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread
1 (wheat, barley, oat), 3, 4, 7, 10

Air dried bresaola, rocket, parmesan & extra virgin olive oil 1 (wheat), 7, 12

Heritage beets, whipped St Tola goats curd, raspberry sauce & seeded crackers V
1 (barley, oats, wheat), 7, 10, 12

Main

Pan roasted organic salmon, salad Niçoise, saffron aioli & black olive tapenade
3, 4, 7, 10, 12

Chicken spatchcock, artichoke & herb tabouleh, roast garlic hummus, toasted pine nuts,
pomegranate molasses 7, 8 (pine nut) 9, 10, 12

Wild mushroom risotto, truffle oil & pecorino V 7, 12

John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon,
peppercorn sauce 7, 9, 10, 12

Sides

(supplement)

Potatoes: fries (3, 9, 10, 12), heritage (7), hand-cut chips (3, 9, 10, 12) or mashed (7) V/VE €6.5

Steamed tenderstem broccoli, chili & lemon VE €9 12

Mix leaf salad, heirloom tomatoes & feta V €10 7, 12

Buttered seasonal vegetables V/VE €7 7

Crisp cauliflower, mint & mango chutney, fresh coriander VE €12 10

Dessert

Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)

Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V
1 (wheat), 3, 6, 7, 8 (almond)

Golden pineapple, coconut sorbet & pomegranate VE 1 (wheat)

Apricot & amaretti tart, clotted cream, toasted almonds V 1 (wheat), 3, 7, 8 (almond)

Freshly brewed coffee & selected tea

€69

V - Vegetarian | VE - Vegan | V/VE - vegan option available

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

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WILDE

SET DINNER MENU

Starter

Roast tomato soup & spring vegetables V/VE 1 (wheat, oats), 7, 9

Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread
1 (wheat, barley, oat), 3, 4, 7, 10

Skeaghanore duck breast, grilled endive, kale & palm sugar caramel
1 (wheat), 6, 7, 10, 12

Heritage beets, whipped St Tola goats curd, raspberry sauce & seeded crackers V
1 (barley, oats, wheat), 7, 10, 12

Main

Pan roasted organic salmon, salad Niçoise, saffron aioli & black olive tapenade
3, 4, 7, 10, 12

Chicken spatchcock, artichoke & herb tabouleh, roast garlic hummus, toasted pine nuts,
pomegranate molasses 7, 8 (pine nut) 9, 10, 12

Wild mushroom risotto, truffle oil & pecorino V 7, 12

John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon,
peppercorn sauce 7, 9, 10, 12

Sides

(supplement)

Potatoes: fries (3, 9, 10, 12), heritage (7), hand-cut chips (3, 9, 10, 12) or mashed (7) V/VE €6.5

Steamed tenderstem broccoli, chili & lemon VE €9 12

Mix leaf salad, heirloom tomatoes & feta V €10 7, 12

Buttered seasonal vegetables V/VE €7 7

Crisp cauliflower, mint & mango chutney, fresh coriander VE €12 10

Dessert

Wilde's seasonal cheese selection V 1 (wheat, oat), 7, 8 (walnut), 12
Fruit chutney, oat biscuits & black grapes

Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)

Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V
1 (wheat), 3, 6, 7, 8 (almond)

Golden pineapple, coconut sorbet & pomegranate VE 1 (wheat)

Apricot & amaretti tart, clotted cream, toasted almonds V 1 (wheat), 3, 7, 8 (almond)

Freshly brewed coffee & selected tea

€85

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