

WILDE

SUNDAY ROAST

Two courses €47 | Three courses €55

STARTERS

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

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

IRISH BEEF STRIPLOIN ROAST

Carved table side

Served with Yorkshire pudding, roasted potatoes & rosemary salt,
garlic mash potatoes, glazed carrots, green beans & confit shallots,
beef jus & horseradish 1 (wheat), 3, 7, 10, 12

Wine pairing suggestion:

Rioja Reserva, Bodegas Lan 2016/17 Rioja, Spain (12)

€16 glass (175ml) - €63 bottle (750ml) - €125 magnum (1500ml)

DESSERTS

Baked vanilla cheesecake,
poached rhubarb & sablé breton V 1 (wheat), 3, 7, 12

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

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

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.

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

