

WILDE

VEGETARIAN & VEGAN

STARTERS

Carrot & coconut soup, spiced chickpeas V/VE €14 1 (wheat, oats), 7, 8, 10

Buffalo milk burrata, butter beans, chimichurri, toasted focaccia & pine nuts

V €23 1 (wheat, rye, malt), 7, 8 (pine nut), 12

Heritage beets, whipped St Tola goats curd,
mandarin & seeded crackers V €20 1 (barley, oats, wheat), 7, 10, 12

SALADS

Superfood salad & mixed grains, broccoli, kale, bean sprouts & roasted squash,
sesame & chilli, pomegranate seeds VE €20 1 (wheat), 6, 10, 11

Endive salad, Cashel Blue cheese, pear, walnut,
honey & wholegrain mustard dressing V/VE €20 7, 8 (walnut), 10, 12

Add avocado €7 / Toons Bridge Halloumi €7 7

MAINS

Kerala coconut curry, spinach, chickpeas & squash,
coconut & almonds VE €32 8 (almond), 10

Wild mushroom risotto, truffle salt & pecorino V €34 7, 12

Gluten-free penne rigate, sun blushed cherry tomatoes,
fine beans, Autumn veg, rocket VE €28 8 (pine nut)

SIDES

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

Steamed tenderstem broccoli, chili & lemon VE €10 12

Spinach: steamed, buttered (7) or olive oil V/VE €8

Gem heart salad with Gordal olives, cherry tomatoes & mimosa V €11 12

Fine beans & shallots V/VE €7 7

Crisp cauliflower, curry aioli, pomegranate & fresh 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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