

# 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

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CARLINGFORD	Six oysters, shallot relish 12, 14	€30
LOUGH ROCK OYSTERS	With a Glass of Charles Heidsieck Brut R�serve NV champagne 12	€48
	Wilde Seafood Platter	€125
	Cold: Dill cured salmon, Carlingford Lough rock oyster, seared tuna sashimi	
	Hot: West Cork mussels, brown crab claws, prawns, crusty bread 1(wheat), 2, 3, 4, 6, 7, 9, 10, 11, 12, 14)	
	Caviar Beluga Huso-Huso, Iran 30g, Blinis, sour cream & eggs 1(wheat), 3, 4, 7	€290
STARTERS	Carrot & coconut soup, spiced chickpeas V/VE	€14
	1 (wheat, oats), 7, 10	
	Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread	€23
	1 (wheat, oat, barley), 3, 4, 7, 10	
	Seared Kilkeel scallops, braised pork belly, Belgian endive, palm sugar caramel, toasted sesame seeds	€27
	1(wheat) 6, 7, 10, 11, 14	
	Buffalo milk burrata, butter beans, chimichurri, toasted focaccia & pine nuts V	€23
	1 (wheat, rye, malt), 7, 8 (pine nut), 12	
	John Stone grass-fed Irish beef fillet carpaccio, toasted pistachio, rocket, parmesan & aged balsamic 1 (wheat), 3, 7, 8 (pistachio), 10, 12	€26
	Heritage beets, whipped St Tola goats curd, mandarin & seeded crackers V	€20
	1 (barley, oats, wheat), 7, 10, 12	
	Wilde Dublin Bay prawn cocktail 2, 3, 9, 10, 12	€35
SALADS & GREENS	Wilde Caesar salad, pancetta, rosemary croutons & parmesan	€17
	1 (barley, wheat, malt, rye), 3, 4, 7, 10	
	Superfood salad & mixed grains, broccoli, kale, bean sprouts & roasted squash, sesame & chilli, pomegranate seeds VE 1 (wheat), 6, 10, 11	€20
	Endive salad, Cashel Blue cheese, pear, walnut, honey & wholegrain mustard dressing V/VE 7, 8 (walnut), 10, 12	€20
	Add grilled chicken €8 (7, 10) / tiger prawns €14 (2, 7, 10) / avocado €7 / Toons Bridge halloumi €7 (7)	
SEAFOOD	Market catch, potato mousseline, tenderstem broccoli, sauce vierge & lemon butter 4, 7, 12	�POA
	Dover sole, grilled or meuni�re 4, 7, 12	€59
	Miso glazed organic salmon, shimeji mushroom, soy & ginger, kimchee, toasted sesame seeds	€38
	1 (wheat), 4, 6, 11, 12	
	Seafood risotto, salmon, prawn, mussels, tomato jam & Caf� de Paris butter	€36
	2, 4, 7, 10, 12, 14	

V: Vegetarian / VE : Vegan  
V/VE: vegan alternative available

JOHN STONE WEXFORD GRASS-FED STEAKS	Sirloin 250g <i>10</i>	€45
	Rib eye 250g <i>10</i>	€56
	Fillet 200g <i>10</i>	€57
	<i>Served with Pont Neuf chips &amp; 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 <i>Add to your choice of steak</i>	Tiger prawns <i>2, 4, 7, 10</i>	€14
	Lobster tail: half/full <i>2, 4, 7, 10</i>	€24/€48
	Sautéed wild mushrooms <i>7</i>	€7
WILDE CLASSICS	Chateaubriand for 2 centre cut beef fillet 500g Wild mushrooms, confit tomato, Pont Neuf chips & selection of sauce <i>3, 7, 9, 10, 12</i>	€125
	Roast turkey breast, carved table side, served with maple glazed ham, sage & apricot stuffing, creamed Brussel sprouts with toasted pine nuts, roast potatoes <i>1 (wheat), 6, 7, 8 (pine nuts), 9, 10, 11, 12</i>	€36
	John Stone beef burger, Coolea Gouda cheese, dry cured bacon & caramelised onions <i>1 (barley, wheat), 3, 4, 7, 9, 10, 12</i>	€32
	Skeaghanore duck breast, roasted squash, crispy kale, cherry demi, toasted nuts <i>8 (almond, cashew, hazelnut, pistachio), 9, 10, 12</i>	€44
	Spice ash crusted venison loin, fondant potato, parsnip, braised red cabbage & blackberry jus <i>7, 9, 10, 12</i>	€45
	Korma curry, with coconut & almonds <i>8 (almond), 10</i> <i>Add chicken (10)/ spinach, chickpeas &amp; butternut squash (10) VE</i>	€32
	Gluten-free penne rigate, sun blushed cherry tomatoes, fine beans & rocket <i>8 (pine nut) VE</i>	€28
	Wild mushroom risotto, truffle salt & pecorino <i>V 7, 12</i>	€34
SIDES	Potatoes: fries <i>(3, 9, 10, 12)</i> , heritage <i>(7)</i> , hand-cut chips <i>(3, 9, 10, 12)</i> or mashed <i>(7) V/VE</i>	€7
	Steamed tenderstem broccoli, chili & lemon <i>VE 12</i>	€10
	Spinach: steamed, buttered <i>(7)</i> or olive oil <i>V/VE</i>	€8
	Gem heart salad with Gordal olives, cherry tomatoes & mimosa <i>V 12</i>	€11
	Fine beans & shallots <i>V/VE 7</i>	€7
	Crisp cauliflower, curry aioli, pomegranate & fresh coriander <i>VE 10</i>	€12

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DESSERTS	Wilde's local Irish seasonal cheese selection V 1 (wheat, oat), 7, 8 (walnut), 12 Fruit chutney, oat biscuits & black grapes	€19
	Classic crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)	€13
	Sticky toffee pudding to share, butterscotch sauce, toasted hazelnuts V 1 (wheat), 3, 6, 7, 8 (hazelnut)	€25
	Baked vanilla cheesecake, mulled wine poach pear & sablé breton V 1 (wheat), 3, 7, 12	€13
	Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V 1 (wheat), 3, 6, 7, 8 (almond)	€16
	Apple & blackberry crumble pie, vanilla bean ice cream V 1 (wheat), 3, 6, 7, 8 (almond)	€13
	Golden pineapple, passion fruit syrup, coconut & lime sorbet VE 1 (wheat)	€13
	Scúp natural Irish gelato V (3, 7, 8 & sorbet selection VE 1 (wheat)	€13

Glass 75ml Bottle

SWEET WINES	Château Laville, Sauternes 2018 Bordeaux, France (375ml) 12	€15	€70
	Eiswein Liliac & Kracher 2020 Romania (375ml) 12	€16	€80
	Botrytis Pinot Gris, Greywacke 2018 Marlborough, New Zealand (375ml) 12	€16.5	€85
	Château Sigalas-Rabaud, 1er Cru Classé, Sauternes, 2008, Bordeaux, France (375ml) 12	€18	€135
	Recioto della Valpolicella Classico, Capitel Fontana, Tedeschi 2018 Veneto, Italy (375ml) 12		

MADEIRA & SHERRY	Justino's Sercial 10 years old (375ml) 12	€11.5	€80
	Justino's Malvasia 10 years old (750ml) 12	€11.5	€120
	Noe, 30 years old Pedro Ximenez, Gonzalez Byass 12	€15	€150

PORT	Casa Ferreira Dry White Port 12	€12	€115
	Offley LBV Port 2018 12	€15.5	€140
		€20	
	Graham's 20 Year Old Tawny Port 12	€25	€250
	Dow's, Quinta do Bomfim, Vintage 2013 12	€45	€420
	Dow's Vintage Port 1994 12		

AFTER DINNER COCKTAILS	Symphony No.41 (7)	€18
	Mozart White Chocolate Liqueur, Baileys, Cherry Vodka, Espresso, Vanilla	
	Last Orders (12)	€18
	Red Breast 12 years, Madeira Malvasia, Umeshu Liquor, Mancino Bianco Ambrato, Honey & Cardamon, Orange Bitters	
	Lemon Meringue (8 Hazelnut, 3)	€18
Absolute Citron, Limoncello, Frangelico, Lemon, Vanilla and Egg White		