

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 LOUGH ROCK OYSTERS	Six oysters, shallot relish 12, 14	€30
	With a Glass of Charles Heidsieck Brut Réserve NV champagne 12	€53
	Wilde Seafood Platter	€130
STARTERS	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
	Carrot, ginger & coconut soup, chive oil, toasted pumpkin seed V/VE	€14
	1 (wheat, oats), 7	
	Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread	€24
	1 (barley, oat, wheat), 3, 4, 7, 10	
	Pan-seared Kilkeel scallops, roasted cauliflower, rehydrated golden raisins, pomegranate seeds & curry oil 7, 10, 12, 14	€28
SALADS & GREENS	Buffalo milk burrata, roasted aubergine, pickled lentils, harissa, toasted focaccia & pine nuts V	€24
	1 (malt, rye, wheat), 7, 8 (pine nut), 12	
	John Stone grass-fed Irish beef fillet carpaccio, rocket, parmesan & aged balsamic	€27
	1 (wheat), 7, 10, 12	
	Heritage beets, whipped St. Tola goats curd, orange compote & seeded crackers V	€20
	1 (barley, oats, wheat), 7, 10, 12	
SEAFOOD	Wilde Dublin Bay prawn cocktail 1 (barley), 2, 3, 9, 10, 12	€35
	Classic Caesar salad, pancetta, rosemary croutons & parmesan	€17
	1 (barley, malt, rye, wheat), 3, 4, 6, 7, 10	
	Superfood salad of mixed grains, roasted squash, broccoli, kale, bean sprouts, , sesame dressing, pomegranate seeds VE 1 (wheat), 6, 10, 11	€20
	Endive salad, Cashel Blue cheese, apple, walnut, honey & wholegrain mustard dressing V/VE 7, 8 (walnut), 10, 12	€20
SEAFOOD	Add grilled chicken €8 (7,10) / tiger prawns €14 (2, 4, 7, 10) / avocado €7 / Toons Bridge halloumi €7 (7)	
	Market catch, potato mousseline, tenderstem brocolli, sauce vierge & lemon butter 4, 7, 12	€POA
	Dover sole, grilled or meunière 4, 7,	€62
	Pan roasted organic salmon, citrus glaze, sautéed spinach, braised Belgian endive, broad beans 4, 7, 12	€38
	Seafood linguini, salmon, prawn, mussels, tomato jam & Café de Paris butter	€36
	1 (wheat), 2, 4, 7, 10, 12, 14	

V: Vegetarian / VE : Vegan

V/VE: vegan alternative available

JOHN STONE WEXFORD GRASS-FED STEAKS	Sirloin 250g 7, 10, 12	€48
	Rib eye 250g 7, 10, 12	€57
	Fillet 200g 7, 10, 12	€58
<i>Served with Pont Neuf chips (1 (barley), 3, 9, 10, 12) & 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 2, 4, 7, 10	€14
	Lobster tail: half/full 2, 4, 7, 10	€24/€48
	Sautéed wild mushrooms 7	€7
WILDE CLASSICS	Chateaubriand for 2 centre cut beef fillet 500g Wild mushrooms, confit tomato, Pont Neuf chips & selection of sauce 1 (barley), 3, 7, 9, 10, 12	€125
	Roast turkey breast, <i>Carved table side</i> Served with maple glazed ham, sage & apricot stuffing, creamed Brussel sprouts with toasted pine nuts, roast potatoes 1 (wheat), 6, 7, 8 (pine nuts), 9, 10, 11, 12	€38
	John Stone beef burger, Dubliner cheddar, dry cured bacon & caramelised onions 1 (barley, wheat), 3, 4, 7, 9, 10, 12	€32
	Skeaghanore duck breast, onion squash, braised cabbage, Amarena cherry gastrique, toasted nuts 7, 8 (almond, cashew, hazelnut, pistachio) 9, 10, 12	€46
	Spice ash crusted venison loin, fondant potato, winter roots, fine beans & blackberry jus 1 (wheat), 7, 9, 10, 12	€46
	Butter chicken masala OR Mushroom & peas masala VE basmati rice & poppadom 8 (almond), 10	€32
	Gluten-free penne rigate, sun blushed cherry tomatoes, fine beans & rocket VE 8 (pine nut,), 12	€28
	Wild mushroom risotto, truffle salt & pecorino V 7, 12	€34
SIDES	Potatoes: fries (1 (barley), 3, 9, 10, 12), heritage (7), hand-cut chips (1 (barley), 3, 9, 10, 12), mashed (7) V/VE	€7
	Steamed tenderstem broccoli, chili & lemon VE 12	€10
	Spinach: steamed, buttered (7) or olive oil V/VE	€8
	Green beans, shallots & bacon lardons 7	€8
	Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE 12	€11
	Maple glazed carrots, brown butter & sage V/VE 7	€7
	Crispy cauliflower, curry aioli, mango, mint & coriander VE 10	€14

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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	
	Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V1 (wheat), 3, 6, 7	€16	
	Apple & blackberry crumble pie, vanilla bean ice cream V 1 (wheat), 3, 6, 7, 8 (almond)	€13	
	Christmas pudding, brandy custard & red berries V 1 (wheat), 3, 6, 7, 8 (almond), 12	€13	
	Cranberry Pavlova 3, 7	€13	
	Sticky toffee pudding, butterscotch sauce, toasted hazelnuts V 1 (wheat), 3, 6, 7, 8 (hazelnut)	€16	
	Golden pineapple, citrus fruits, lime sorbet VE 1 (wheat)	€13	
	Scúp natural Irish gelato V (3, 7, 8 variable) & sorbet selection VE 1 (wheat), 12	€13	
		Glass 75ml	Bottle
SWEET WINES	Eiswein Liliac & Kracher 2020 Romania (375ml) 12	€16	€80
	Botrytis Pinot Gris, Greywacke 2018 Marlborough, New Zealand (375ml) 12	€16.5	€85
	Château Laville, Sauternes 2005 Bordeaux, France (750ml) 12	€18	€160
	Recioto della Valpolicella Classico, Capitel Fontana, Tedeschi 2018 Veneto, Italy (375ml) 12	€24	€120
MADEIRA & SHERRY	Justino's Sercial 10 years old (750ml) 12	€11.5	€120
	Justino's Malvasia 10 years old (750ml) 12	€11.5	€120
	Pedro Ximenez, Fernando De Castilla 12	€15	€150
PORT	Casa Ferreira Dry White Port 12	€12	€115
	Offley LBV Port 2018 12	€15.5	€140
	Graham's 20 Year Old Tawny Port 12	€20	
	Dow's, Quinta do Bomfim, Vintage 2013 12	€25	€250
	Dow's Vintage Port 1994 12	€45	€420
AFTER DINNER COCKTAILS	Caffe Dei Sogni (1, 6, 7, 12)	€22	
	Black Tears Rum, Homemade Coffee & Savoiardo Liqueur, Chocolate Liqueur, Lemon, Coffee, Vanilla, Mascarpone, Half & Half		
	Symphony No. 36 (12)	€20	
	Remy Martin VSOP, Bacardi 8Yrs, Cocchi Vermouth Di Torino, Guinness, Angostura & Chocolate Bitter, Absinthe		
	Amber Voyage (12)	€20	
	RedBreast 12 years, Bacardi 8 years, Umeshu , Banana Liqueur, Saline Solution		
	Irish Moon (7, 8 almond)	€18	
	Irish Mist, Disaronno, Kalhua, Fresh Cream		