

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	€53
	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	Roast tomato & bell pepper soup, basil oil, coconut cream V/VE	€14
	1 (wheat, oats), 7, 9	
	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 ceviche, carrot & ginger, yuzu ponzu, pickled vegetables & shimeji mushrooms, toasted sesame seeds	€27
	1(wheat), 6, 7, 11, 14	
	Buffalo milk burrata, heirloom tomatoes, pesto, toasted focaccia & pine nuts V	€23
	1 (wheat, rye, malt), 7, 8 (pine nut), 12	
	John Stone grass-fed Irish beef fillet carpaccio, rocket, parmesan & aged balsamic, anchovy aioli	€26
	1 (barley), 3, 4, 7, 10, 12	
	Heritage beets, whipped St Tola goats curd, raspberries & seeded crackers V	€20
	1 (barley, oats, wheat), 7, 10, 12	
	Wilde Dublin Bay prawn cocktail 1 (barley), 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 of mixed grains, broccoli, kale, bean sprouts, watermelon, sesame oil & chilli 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
	Add grilled chicken €8 (7, 10) / tiger prawns €14 (2, 7, 10) / avocado €7 / Toons Bridge halloumi €7 (7)	
SEAFOOD	Market catch, potato mousseline, grilled asparagus, sauce vierge & lemon butter 4, 7, 12	�POA
	Dover sole, grilled or meuni�re 4, 7,	€59
	Pan roasted organic salmon, citrus glaze, saut�ed spinach, braised fennel, pea puree 4, 7, 12	€38
	Seafood risotto, salmon, prawn, mussels, tomato jam & Caf� de Paris butter 2, 4, 7, 10, 12, 14	€36

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

JOHN STONE WEXFORD GRASS-FED STEAKS	Sirloin 250g 7, 10, 12	€45
	Rib eye 250g 7, 10, 12	€56
	Fillet 200g 7, 10, 12	€57
	<i>Served with Pont Neuf chips (1 barley, 3, 7, 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 Add to your choice of steak	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
	Miso glazed chargrilled chicken spatchcock, teriyaki broccoli, Asian slaw, sesame seeds 1 (wheat), 6, 9, 10, 11, 12	€34
	John Stone beef burger, Coolea Gouda cheese, dry cured bacon & caramelised onions 1 (barley, wheat), 3, 4, 7, 9, 10, 12	€32
	Skeaghanore duck breast, wild mushroom, cauliflower, butter beans, kale, pan jus 7, 9, 10, 12	€44
	Sundried tomato crusted Wicklow lamb rack, aubergine puree, sweet potato falafel, quinoa tabbouleh, pomegranate syrup 1 (wheat), 7, 9, 10, 12	€54
	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
	Charred asparagus, bearnaise V/VE 3, 7, 10, 12	€11
	Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE 12	€11
	Spring vegetables with mint V/VE 7	€7
	Crispy cauliflower, curry aioli, mango, mint & coriander VE 10	€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
	Tropical Baked Alaska, coconut financier, mango & passionfruit V 1 (wheat), 3, 7		€13
	Caramelia chocolate & hazelnut mousse V 1 (wheat), 3, 6, 7, 8 (hazelnut)		€16
	Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V 1 (wheat), 3, 6, 7, 8 (almond)		€16
	Apple & rhubarb crumble pie, vanilla bean ice cream V 1 (wheat), 3, 6, 7, 8 (almond)		€13
	Seasonal berries, lime sorbet VE 1 (wheat), 12		€13
	Scúp natural Irish gelato V (3, 7, 8 variable) & sorbet selection VE 1 (wheat), 12		€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	€90
	Recioto della Valpolicella Classico, Capitel Fontana, Tedeschi 2018 Veneto, Italy (375ml) 12	€24	€120
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
	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	It's not an Oreo (7)		
	Oreo Vodka, Kahlua, Vanilla, Espresso, Vanilla Cream		€18
	Last Orders (12)		
	Red Breast 12 years, Madeira Malvasia, Umeshu Liquor, Mancino Bianco Ambrato, Honey & Cardamon, Orange Bitters		€18
	Symphony No.36 (1 Barley, 12)		
Remy Martin VSOP, Bacardi 8 Years Old Rum, Cocchi Vermouth Di Torino, Guinness, Angostura & Chocolate Bitter, Absinthe		€20	