

WILDE

We strive to source all of our fish and seafood from sustainable sources.

All our Meat is supplied by John Stone & Kettle Irish Foods. Our 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	With a Glass of Charles Heidsieck Brut Réserve NV champagne 12	€59
OYSTERS		
	Wilde Seafood Platter	€130
	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		
	Roasted plum tomato soup, cumin, basil oil & toasted pine nuts V/VE 1 (wheat, oats), 7, 8 (pine nut)	€14
	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, pea & oyster mushroom fricassée, crisp pancetta, citrus jus	€28
	7, 9, 14	
	Buffalo milk burrata, heirloom tomatoes, pesto, toasted pine nuts & garlic bread V	€24
	1 (malt, rye, wheat), 7, 8 (pine nut), 12	
	Dry-aged grass-fed Irish beef fillet carpaccio, rocket, parmesan & aged balsamic	€28
	1 (wheat), 7, 10, 12	
	Heritage beets, whipped St. Tola goats curd & raspberry salad, seeded crackers V	€20
	1 (barley, oats, wheat), 7, 10, 12	
	Pots of prawns, garlic butter & white wine sauce, crusty bread 1 (wheat), 2, 7, 9, 12	€26
	Wilde Dublin Bay prawn cocktail 1 (barley), 2, 3, 4, 9, 10, 12	€35
SALADS & GREENS		
	Classic Caesar salad, pancetta, rosemary croutons & parmesan	€17
	1 (barley, wheat), 3, 4, 6, 7, 10, 12	
	Superfood salad of mixed grains, watermelon, broccoli, kale, bean sprouts, sesame & 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, 4, 7, 10) / avocado €7 / Toons Bridge halloumi €7 (7) / Seared Tuna €16 (4, 10)	
SEAFOOD		
	Market catch, potato mousseline, grilled asparagus, sauce vierge & lemon butter 4, 7, 12	€POA
	Dover sole, grilled or meunière 4, 7	€62
	Miso glazed organic salmon fillet, sweet potato, teriyaki pak choi, shimeji mushrooms, sesame, chilli & scallion dashi 1 (wheat), 4, 6, 9, 11	€38
	Seafood risotto, salmon, prawn, mussels, tomato jam & Café de Paris butter	€36
	2, 4, 7, 10, 12, 14	
	V: Vegetarian / VE: Vegan	
	V/VE: vegan alternative available	

DRY-AGED GRASS-FED IRISH 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 (3, 9, 10) & 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	Tiger prawns 2, 4, 7, 10	€14
Add to your choice of steak	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 3, 7, 9, 10, 12	€125
	Chargrilled half chicken, confit of sun-ripened ratatouille, balsamic beluga lentils, smoked pepper coulis, salsa verde 7, 9, 10, 12	€34
	Dry-aged beef burger, Dubliner cheddar, dry cured bacon & caramelised onions 1 (barley, wheat), 3, 4, 7, 9, 10, 12	€32
	Skeaghanore duck breast, silken heritage carrots, braised Belgian endive, plum & pomegranate gastrique, toasted nuts 7, 8 (almond, cashew, hazelnut, pistachio) 9, 10, 12	€46
	Wicklow lamb rack, herb crust, fondant potato, market-morning legumes & rosemary jus 1 (wheat), 7, 9, 10, 12	€56
	Butter chicken masala OR Mushroom & peas masala VE basmati rice & poppadom 8 (almond), 10	€33
	Gluten-free penne rigate, sun blushed cherry tomatoes, fine beans, rocket & pesto VE 8 (pine nut)	€28
	Wild mushroom risotto, truffle salt & pecorino V 7, 12	€34
SIDES	Potatoes: fries (3, 9, 10), heritage (7), hand-cut chips (3, 9, 10) mashed (7) V/VE	€8
	Spinach; steamed, buttered (7), or olive oil V/VE	€8
	Garden vegetables, fresh mint V/VE 7	€7
	Green beans, shallots & bacon lardons 7	€8
	Steamed tenderstem broccoli, chilli & lemon VE 12	€10
	Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE 12	€11
	Crispy cauliflower, curry aioli, mango, mint & coriander VE 10	€14

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DESSERTS	Wilde's local Irish seasonal cheese selection V 1 (oat, wheat), 7, 8 (walnut), 12 Fruit chutney, oat biscuits & black grapes		€20
	Classic crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)		€15
	Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V 1 (wheat), 3, 6, 7		€17
	Apple & rhubarb crumble pie, vanilla bean ice cream V 1 (wheat), 3, 6, 7, 8 (almond)		€15
	Wexford strawberry Pavlova 1 (wheat), 3, 6, 7, 12		€15
	Valrhona dark chocolate bar, hazelnut financier, raspberry sauce V 1 (wheat), 3, 6, 7, 8 (hazelnut), 12		€16
	Golden pineapple, citrus fruits, lime sorbet VE 1 (wheat), 12		€15
	Scúp natural Irish gelato V (3, 7, 8 variable) & sorbet selection VE 1 (wheat), 12		€15
		Glass 75ml	Bottle
SWEET WINES	Eiswein Liliac & Kracher 2022 Romania (375ml) 12	€16	€80
	Botrytis Pinot Gris, Greywacke 2018 Marlborough, New Zealand (375ml) 12	€16.5	€85
	Château Laville, Sauternes 2022 Bordeaux, France (375ml) 12	€16	€80
	Recioto della Valpolicella Classico, Capitel Fontana, Tedeschi 2019 Veneto, Italy (375ml) 12	€24	€120
	Château Climens, 1er Cru Classé, 2004, Barsac, France	€30	€290
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	Kopke Dry White Port 12	€9	€65
	Kopke Late Bottled Vintage Port 2020 12	€14	€140
	Kopke 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	Caffé Dei Sogni (1, 6, 7, 12) Black Tears Rum, Homemade Coffee & Savoiaro Liqueur, Chocolate Liqueur, Lemon, Coffee, Vanilla, Mascarpone, Half & Half		€22
	Biscoff (1, 7, 12) Butterscotch Biscuit Vodka, Apricot Liqueur, Pineapple & Moscato, Lemon, clarified Half & Half		€20
	Espresso Martini Flight (1, 6, 7, 8) Absolut Vodka, Borghetti Coffee Liqueur, Oreo, Coffee Altos Olmeca Reposado Tequila, Kahlua, Raspberry & White Chocolate, Coffee Jameson Black Barrels, Kahlua, Guinness, Cinnamon, Coffee, Cream		€27