

WILDE

SET LUNCH MENU

Starter

Carrot, ginger & coconut soup, chive oil, toasted pumpkin seed V/VE 1 (wheat, oats), 7

Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread
1 (barley, oat, wheat), 3, 4, 7, 10

Air dried bresaola, rocket, parmesan & extra virgin olive oil 1 (wheat), 7, 12

Heritage beets, whipped St Tola goats curd, orange compote & seeded crackers v
1 (barley, oats, wheat), 7, 10, 12

Main

Pan roasted sea bass fillet, citrus glaze, sautéed spinach, braised Belgian endive, broad beans 4, 7, 12

Roast turkey breast, 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

Wild mushroom risotto, truffle salt & pecorino v 7, 12

John Stone grass-fed beef sirloin, fondant potatoes, French beans, shallots & bacon,
peppercorn sauce 7, 9, 10, 12

Sides

(supplement)

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, chilli & lemon VE €10 12

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

Maple glazed carrots, brown butter & sage V/VE €7 7

Crispy cauliflower, curry aioli, mango, mint & coriander VE €14 10

Dessert

Classic crème brûlée & Irish shortbread v 1 (wheat), 3, 7, 8 (almond)

Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream v
1 (wheat), 3, 6, 7

Christmas Pudding, brandy custard, red berries v
1 (wheat), 3, 6, 7, 8 (almond), 12

Golden pineapple, citrus fruits, lime sorbet VE 1 (wheat), 12

Freshly brewed coffee & selected tea

€75

V - Vegetarian | VE - Vegan | V/VE - vegan option available

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

f/WILDEDublin @WILDEDublin

WILDE

SET DINNER MENU

Starter

Carrot, ginger & coconut soup, chive oil, toasted pumpkin seed V/VE 1 (wheat, oats), 7

Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread
1 (barley, oat, wheat), 3, 4, 7, 10

Skeaghanore duck breast, onion squash, Amarena cherry gastrique, toasted nuts
7, 8 (almond, cashew, hazelnut, pistachio) 9, 10, 12

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

Main

Pan roasted sea bass fillet, citrus glaze, sautéed spinach, braised Belgian endive, broad beans 4, 7, 12

Roast turkey breast, 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

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

John Stone grass-fed beef fillet, fondant potatoes, French beans, shallots & bacon,
peppercorn sauce 7, 9, 10, 12

Sides

(supplement)

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 €10 12

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

Maple glazed carrots, brown butter & sage V/VE €7 7

Crispy cauliflower, curry aioli, mango, mint & coriander VE €14 10

Dessert

Wilde's local Irish cheese selection
Fruit chutney, oat biscuits & black grapes V 1 (wheat, oat), 7, 8 (walnut), 12

Classic crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)

Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V
1 (wheat), 3, 6, 7

Christmas pudding, brandy custard, red berries V
1 (wheat), 3, 6, 7, 8 (almond), 12

Golden pineapple, citrus fruits, lime sorbet VE 1 (wheat)

Freshly brewed coffee & selected tea

€95

V - Vegetarian | VE - Vegan | V/VE - vegan option available

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

f/WILDEDublin @WILDEDublin