

# 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

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 1(wheat), 6, 7, 11, 14	€27
	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	

## SUNDAY ROAST

Irish beef striploin roast €36  
Carved table side  
Beef jus & horseradish, Yorkshire pudding  
*1 (wheat), 3, 7, 9, 10, 12*

Roasted pork loin, apple & date stuffing,  
wholegrain mustard jus €30  
*1 (wheat), 6, 7, 9, 10, 11 12*

Sundried tomato crusted Wicklow lamb  
rack, mint jus €44  
*1 (wheat), 7, 9, 10, 12*

Roasted half chicken, thyme jus €30  
*7, 9, 10, 12*

All served with roasted potatoes & rosemary salt,  
garlic mash potatoes, glazed carrots, green beans & confit shallots,  
*7, 10*

### Wine pairing suggestions:

La Rioja Alta Viña Alberdi, Rioja Reserva 2019 Rioja, Spain €17 glass (175ml) - €65 bottle  
Chardonnay, Henry of Pelham, 2021 VQA Niagara Peninsula, Canada €15 glass (175ml) - €57 bottle

JOHN STONE WEXFORD GRASS-FED STEAKS	Sirloin 250g <i>7,10, 12</i>	€45
	Rib eye 250g <i>7,10, 12</i>	€56
	Fillet 200g <i>7, 10, 12</i>	€57
	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)	
WILDE CLASSICS	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, wild mushroom, cauliflower, butter beans, kale, pan jus <i>7, 9, 10, 12</i>	€44
	Butter chicken masala OR mushroom & peas masala VE basmati rice & poppadom <i>8 (almond), 10</i>	€32
	Gluten-free penne rigate, sun blushed cherry tomatoes, fine beans & rocket VE <i>8 (pine nut), 12</i>	€28
	Wild mushroom risotto, truffle salt & pecorino V <i>7, 12</i>	€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 <i>12</i>	€10
	Spinach: steamed, buttered (7) or olive oil V/VE	€8
	Charred asparagus, bearnaise V/VE <i>3, 7, 10, 12</i>	€11
	Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE <i>12</i>	€11
	Spring vegetables with mint V/VE <i>7</i>	€7
	Crispy cauliflower, curry aioli, mango, mint & coriander VE <i>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
	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) & 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	€135
	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
	Casa Ferreira Dry White Port 12	€12	€115
PORT	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	Symphony No.41 (7) Mozart White Chocolate Liqueur, Baileys, Cherry Vodka, Espresso, Vanilla	€18	
	Last Orders (12) Red Breast 12 years, Madeira Malvasia, Umeshu Liquor, Mancino Bianco Ambrato, Honey & Cardamon, Orange Bitters	€18	
	Lemon Meringue (8 Hazelnut, 3) Absolute Citron, Limoncello, Frangelico, Lemon, Vanilla and Egg White	€18	