

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 R��serve 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 1 (wheat), oats, 7	€14
	Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread 1 (barley, oat, wheat) 3, 4, 7, 10	€24
	Pan-seared Kilkeel scallops, roasted cauliflower, rehydrated golden raisins, pomegranate seeds & curry oil 7, 10, 12, 14	€28
	Buffalo milk burrata, roasted aubergine, pickled lentils, harissa, toasted focaccia & pine nuts V 1 (malt, rye, wheat), 7, 8 (pine nut), 12	€24
	John Stone grass-fed Irish beef fillet carpaccio, rocket, parmesan & aged balsamic 1 (wheat), 7, 10, 12	€27
	Heritage beets, whipped St. Tola goats curd, orange compote & seeded crackers V 1 (barley, oats, wheat), 7, 10, 12	€20
	Wilde Dublin Bay prawn cocktail 1 (barley), 2, 3, 9, 10, 12	€35
SALADS & GREENS	Classic Caesar salad, pancetta, rosemary croutons & parmesan 1 (barley, malt, rye, wheat), 3, 4, 7, 10	€17
	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
	Add grilled chicken €8 (7,10) / tiger prawns €14 (2, 4, 7, 10) / avocado €7 / Toons Bridge halloumi €7 (7)	
SEAFOOD		€POA
	Market catch, potato mousseline, tenderstem broccoli, sauce vierge & lemon butter 4, 7, 12	
	Dover sole, grilled or meuni��re 4, 7	€62
	Pan roasted organic salmon, citrus glaze, saut��ed spinach, braised Belgian endive, broad beans 4, 7, 12	€38
	Seafood linguini, salmon, prawn, mussels, tomato jam & Caf�� de Paris butter 1 (wheat), 2, 4, 7, 10, 12, 14	€36
	V: Vegetarian / VE : Vegan V/VE: vegan alternative available	

SUNDAY ROAST

Irish beef striploin roast €38
Carved table side
Beef jus & horseradish, Yorkshire pudding
1 (wheat), 3, 7, 9, 10, 12

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

Herb crusted Wicklow lamb rack €46
mint jus
1 (wheat), 7, 9, 10, 12

Roasted half chicken €32
thyme jus
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>	€48
	Rib eye 250g <i>7, 10, 12</i>	€57
	Fillet 200g <i>7, 10, 12</i>	€58
SURF & TURF	Served with Pont Neuf chips (<i>1 (barley), 3, 9, 10, 12</i>) & your choice of sauce: Béarnaise (<i>3, 7, 10, 12</i>), Peppercorn (<i>7, 9, 12</i>), Wilde smoked (<i>1 (barley), 4, 9</i>) or Café de Paris (<i>4, 7, 10</i>)	
	Add tiger prawns €14 (<i>2, 4, 7, 10</i>) / lobster tail: half/full €24/48 (<i>2, 4, 7, 10</i>) / Sautéed wild mushroom	
	John Stone beef burger, Coolea Gouda cheese, dry cured bacon & caramelised onions <i>1 (barley, wheat), 3, 4, 7, 9, 10, 12</i>	€32
WILDE CLASSICS	Skeaghanore duck breast, onion squash, braised cabbage, Amarena cherry gastrique, toasted nuts <i>7, 8 (almond, cashew, hazelnuts, pistachio) 9, 10, 12</i>	€46
	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 (<i>1 (barley), 3, 9, 10, 12</i>), heritage (<i>7</i>), hand-cut chips (<i>1 (barley), 3, 9, 10, 12</i>), mashed (<i>7</i>) V/VE	€7
	Steamed tenderstem broccoli, chilli & lemon VE <i>12</i>	€10
	Spinach: steamed, buttered (<i>7</i>) or olive oil V/VE	€8
	Green beans, shallots & bacon lardons <i>7</i>	€8
	Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE <i>12</i>	€11
	Maple glazed carrots, brown butter & sage V/VE <i>7</i>	€7
	Crispy cauliflower, curry aioli, mango, mint & coriander VE <i>10</i>	€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 V 1 (wheat), 3, 6, 7		€16
	Apple & blackberry crumble pie, vanilla bean ice cream V 1 (wheat), 3, 6, 7, 8 (almond)		€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	It's not an Oreo (7)		€18
	Oreo Vodka, Kahlua, Vanilla, Espresso, Vanilla Cream		
	Last Orders (12)		€18
	Red Breast 12 years, Madeira Malvasia, Umeshu Liquor, Mancino Bianco Ambrato, Honey & Cardamon, Orange Bitters		
	Symphony No.36 (1 Barley, 12)		€20
	Remy Martin VSOP, Bacardi 8 Years Old Rum, Cocchi Vermouth Di Torino, Guinness, Angostura & Chocolate Bitter, Absinthe		