

WILDE

SUNDAY ROAST MENU

Roast €38 | Two courses €49 | Three courses €57

STARTERS

Roasted plum tomato soup with cumin, basil oil, toasted pine nuts V/VE

1 (wheat, oats), 7, 8 (pine nut)

Wrights of Marino dill cured salmon, pickled cucumber,
sour cream & caviar, Guinness bread *1 (barley, oats, wheat), 3, 4, 7, 10, 12*

Heritage beets, whipped St Tola goats curd & raspberry salad, seeded crackers V

1 (barley, oats, wheat), 7, 10, 12

IRISH BEEF STRIPLOIN ROAST

Carved table side

Served with Yorkshire pudding, roasted potatoes & rosemary salt,
garlic mash potatoes, glazed carrots, green beans & confit shallots,
beef jus & horseradish *1 (wheat), 3, 7, 9, 10, 12*

Wine pairing suggestion:

La Rioja Alta Viña Alberdi, Rioja Reserva 2020 Rioja, Spain

€17 glass (175ml) | €65 bottle (750ml)

Chardonnay, The Lucky Lizard, D'Arenberg, 2023 Adelaide Hills, Australia

€15 glass (175ml) | €57 bottle (750ml)

DESSERTS

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

Vahlrona dark chocolate bar, hazelnut financier, raspberry sauce V

1 (wheat), 3, 6, 7, 8 (hazelnut), 12

Apple & rhubarb crumble pie, vanilla bean ice cream V *1 (wheat), 3, 6, 7, 8 (almond)*

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.

List of allergens: 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