

WILDE

VEGETARIAN & VEGAN

STARTERS

Carrot, ginger & coconut soup, chive oil, toasted pumpkin seed V/VE €14 ¹ (wheat, oats), 7,

Buffalo milk burrata, roasted aubergine, pickled lentils, harissa,
toasted focaccia & pine nuts V €24

¹ (malt, rye wheat), 7, 8 (pine nut), 12

Heritage beets, whipped St Tola goats curd,
orange compote & seeded crackers V €20 ¹ (barley, oats, wheat), 7, 10, 12

SALADS

Superfood salad of mixed grains, roasted squash, broccoli, kale,
bean sprouts, sesame dressing, pomegranate seeds VE €20

¹ (wheat), 6, 10, 11

Endive salad, Cashel Blue cheese, apple, walnut,
honey & wholegrain mustard dressing V/VE €20 ^{7, 8} (walnut), 10, 12

Add avocado €7 / Toons Bridge Halloumi €7 ⁷

MAINS

Mushroom & peas masala
basmati rice & poppadom

VE €32 ⁸ (almond), 10

Wild mushroom risotto, truffle salt & pecorino V €34 ^{7, 12}

Gluten-free penne rigate, sun blushed cherry tomatoes, fine beans & rocket VE €28 ⁸ (pinenut), 12

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, chilli & lemon VE €10 ¹²

Spinach: steamed, buttered ⁽⁷⁾ or olive oil V/VE €8

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

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

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

V - Vegetarian | VE - Vegan | V/VE - Vegan alternative available.

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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