

WILDE

VEGETARIAN & VEGAN

STARTERS

Roast tomato & bell pepper soup, basil oil, coconut cream V/VE €14 *1 (wheat, oats), 7, 9*

Buffalo milk burrata, heirloom tomatoes, pesto, toasted focaccia & pine nuts V €23

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

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

SALADS

Superfood salad of mixed grains, broccoli, kale,
bean sprouts, watermelon, sesame oil & chilli 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

Butter 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, chili & 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*

Spring vegetables with mint V/VE €7 *7*

Crispy cauliflower, curry aioli, mango, mint & coriander VE €12 *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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