

WILDE

Our meat and poultry is 100% Irish and is traceable from farm to fork.

For guests with special dietary requirements or allergies, please ask your server for our allergen reference book.

CARLINGFORD LOUGH ROCK OYSTERS	Mignonette	€ 3 each
	Asian style	€ 4 each
	Cucumber & caviar	€ 6 each

STARTER / MAIN	Burrata for 2, vine tomatoes, Kalamata olives & basil	€ 18
	Spiced mackerel fillet, orange, fennel & samphire salad	€ 12
	Chicken broth, rice noodles	€ 10
	Dublin Bay prawn & shrimp cocktail, classic Marie Rose, avocado & lime	€ 19
	Beef carpaccio, watercress, celeriac remoulade, truffle dressing	€ 15
	Heirloom beetroot salad, figs, truffle honey, goats cheese	€ 12
	Irish smoked & cured salmon, caper berries, compressed cucumber	€ 15
	Tempura of soft shell crab, black bean sauce, fermented slaw	€ 16
	Skeaghanore duck breast, mango & sprout salad, toasted sesame seeds	€ 12 € 22

SIGNATURE SALADS	Broccoli, kale, sweet potato & cashew nuts	€ 10 € 18
	Mediterranean chopped salad, buffalo feta, flax seeds	€ 10 € 18
	Superfood salad of mix grains, avocado, pomegranate, toasted seeds	€ 10 € 18

STEAK	<i>Sourced by our expert butcher, our beef is Irish, grass-fed, aged for 28 days and marinated with our house spice rub. Served with your choice of Béarnaise, Bordelaise, café de Paris butter or Wilde smoked steak sauce.</i>	
	Flat iron steak 220g	€ 24
	Centre cut sirloin steak 250g	€ 30
	Rib eye steak 300g	€ 34
	Fillet steak 250g	€ 36
	Porter house steak 500g	€ 54

SURF & TURF	(Add to your steak choice) 1/2 lobster tail	€ 14
	(Add to your steak choice) 2 giant tiger prawns	€ 9

RARE BREEDS	Hereford beef burger & fries	€ 24
	Chargrilled half spatchcock chicken, garlic aioli	€ 24
	Grilled Irish lamb cutlets, harissa	€ 29
	Pan-fried veal liver, sage & pancetta, caramelised onions	€ 25

SEAFOOD	Market catch, ask server for details	€ POA		
	Grilled giant prawns (head on), café de Paris butter	€ 32		
	Whole Dover sole meunière, baby potatoes, caper beurre noisette	€ 42		
	Seafood risotto "bouillabaisse"	€ 26		
	Organic salmon, tenderstem broccoli, soy, toasted sesame seeds	€ 26		
	Linguini of pan-fried Castletownbere scallops, clams, chilli, garlic, rocket	€ 28		
	Seared tuna, warm niçoise salad, potato crisps	€ 21		
DAILY SPECIALS	MONDAY TO FRIDAY – available until 17:00 Dashing lunch: Soup, Starter, Main, Dessert	€ 25		
	FRIDAY Herb marinated monkfish, red rice pilaf, stone fruit chutney	€ 28		
	SATURDAY & SUNDAY Roast rib eye of dry aged beef, all the trimmings	€ 34		
SIDES	Duck fat roasties	€ 6	Sautéed spinach	€ 6
	Sweet potato chips	€ 6	Charred sweetcorn, chilli & feta	€ 6
	Fries	€ 6	Onion rings	€ 9
	Thick cut chips, truffle & pecorino	€ 9	Any signature salad	€ 6
	Orzo stirfry	€ 6	Cauliflower & pomegranate	€ 8
	Lobster mash	€ 10	Tenderstem broccoli, soy & sesame	€ 6
	Cooleeney mac & cheese	€ 9	Carrots & almonds	€ 6
DESSERTS	Miniature handmade desserts (5 pieces)	€ 15		
	Valrhona dark chocolate bar, raspberry sorbet	€ 9		
	Avocado super cake, goji berry sorbet	€ 9		
	Classic apple tart, vanilla bean ice cream	€ 9		
	Blueberry crème brûlée, lemon & poppy seed shortbread	€ 9		
	Baked Alaska, peach & sour cherry	€ 9		
	Kalamansi & coconut tart, guava ice cream	€ 9		
	Selection of ice cream & sorbet	€ 9		
	<i>Selection of Irish farmhouse cheeses with crackers & fig chutney</i>			
	Hegarty's Cheddar	€ 3		
	Cooleeney Brie	€ 3		
	Cashel Blue	€ 3		
	St. Tola goats cheese	€ 3		

