

WILDE

DINNER MENU

**A LA CARTE DINNER MENU, SERVED 17:30 - 21:30
(FRIDAYS & SATURDAYS, SERVED UNTIL 22:00)**

OYSTERS

Umami, mignonette,
lemon, tabasco
Six €42 Dozen €84

Carlingford Lough, Carlingford ceviche,
mignonette, lemon, tabasco
Six €21 Dozen €42

Mixed oysters with
grilled Gubbens chorizo
Six €38 Dozen €75

STARTERS & SALADS

Broccoli soup, crumbled St. Tola
& toasted walnuts V
€9

Sesame crusted tuna tataki with
mazuna, radish, spring onion & chilli
€18

Bere Island crab tartare
with Guinness crisps
€18

Beef carpaccio with spring
beans & shaved parmesan
€16

San Daniele ham with gorgonzola,
sweet pear, pistachios & carta di
musica
€14

Kilkeel scallops in the half shell
with sea purslane & garlic butter
€18

Dill cured organic Irish salmon,
granary bread & lemon
€15

Belgian endive & apple salad with
cashel blue, hazelnuts & pommery
mustard dressing V
€13

Heritage beetroot salad, Toons Bridge
ricotta, toasted seeds & sour crisps V
€13

Fragrant Thai salad
with prawns, chilli & coconut
€16

Steamed Drummond House Estate Irish
asparagus
with poach egg & hollandaise V €14
with black garlic aioli V €11
with shallot vinaigrette VE €10

Burrata with Datterini tomatoes, basil
pesto & seeded crackers V
€15

JOHN STONES STEAK

Sirloin 250g
€34

Fillet 220g
€37

Rib eye 280g
€39

Chateaubriand for 2 500g €85
with king oyster mushrooms, bone marrow
butter & hand cut chips
Add lobster tail or giant shrimp €14 / €11
Add fried eggs, bone marrow or welsh rarebit
€4 / €4 / €4

Sunday special, roast rib eye of dry aged beef, with all the trimmings €35
Served with your choice of Wilde, béarnaise, café de Paris, mushroom or peppercorn sauce

MAINS

Charred Romano pepper & freekeh salad, spiced nuts & crispy onions VE€12

with grilled halloumi V€6

with chickpea falafel VE €5

Market fish of the day

€POA

Dover sole on or off the bone, grilled or meuniere

€42

Grilled rack of Wicklow lamb, herb spring vegetables & anchovy butter

€32

Keralan vegetable curry, steamed basmati, poppadums, mango & mustard chutney V

€21

Miso-glazed organic Clare Island salmon fillet with tenderstem broccoli & black bean sauce

€27

Roasted Thornhill duck breast, butternut squash, crispy pancetta, sage & toasted nuts

€28

Goan monkfish & prawn curry with steamed basmati, papadam, mango & mustard chutney

€29

Hereford beef burger with Coolea gouda, gherkins, Wilde relish & fries

€25

Grilled spatchcock spring chicken, sweetcorn, girolles & maple glazed guanciale

€27

Orecchiette con alla pesto calabrese V

€19

Wild mushroom & baby spinach risotto with Toons Bridge Pecorino Vincenzo V

€22

SIDES

Potatoes: fries, heritage, hand-cut chips or mashed €6

Heirloom beetroots with shallot, orange & toasted seeds €6

Steamed carrots & peas, miso butter €6

Shaved kohlrabi, capers, radish and mimosa €6

Steamed spinach, buttered €6

Gem heart, tomato and avocado salad €8

Fried onion rings €8

Tenderstem broccoli, chilli & lemon €6

Rocket & parmesan salad aged balsamic €6

Lobster macaroni, lemon & tarragon crumb €14

VE: Vegan
V: Vegetarian

**WE ARE PROUD TO WORK WITH OUR FOOD PARTNERS
AND SUPPLIERS:**

**VEGETABLE &
FRUITS:**

Iona Fruit Farms, Wyestown, Co. Dublin
Stephen Mc Cormack, Dunsany, Co Meath
Garden of Eden, Rush, Co Dublin
Real olive company, Toons Bridge Co. Cork

**FISH &
SHELL FISH**

Carlingford Lough Oysters, Carlingford, Co Louth
Wrights of Marino, Clontarf, Dublin
Shellfish Ireland, Dinish Island, Castletownbere, Co. Cork
Kish Fish, Howth, Co Dublin

DAIRY

Avonmore, Co. Kilkenny
Glenillen farm, Co. Cork
Toons Bridge dairy, Toons Bridge Co. Cork

MEATS

John Stone dry aged Beef, Ballymahon, Co. Longford
Robinson meats, Chapelizod, Dublin

POULTRY

Nest Box, Castleblayney, Co. Monaghan

Desserts & pastries are made in house.
All our Meat and Poultry is 100% Irish and is traceable from farm to fork.
For those with special dietary requirements or allergies, who may wish to
know about the ingredients used, please refer to our allergen book available
from your server