

To Start

- Wilde caesar salad (v) *
prepared at the table with white anchovies
and aged parmesan reggiano 9
- Crab and Dublin bay prawn cocktail *
dill, lime and mascarpone cocktail sauce,
lemon buttered rye bread 14
- Sally Barnes warm smoked haddock & tomato tart
with welsh rarebit and chive oil 9
- Confit of duck terrine
Duck leg & balsamic duck livers
with prune dressing and lambs leaves 10
- Carpaccio of aged Irish beef fillet *
celeriac remoulade with a light
garlic dressing and creamed horseradish 11
- Home cured salmon *
herb aioli, rocket and babyccress 9
- West coast lobster bisque *
lemon crème fraiche 14
- Herb crusted St. Tola goats cheese (v)
with grilled vegetable salad and basil linguini 9



From our grill

- Fillet steak ***
7oz (196g)/11oz (308g) 25/35
- Rib eye ***
9oz (254g)/12oz (336g) 23/33
- Sirloin steak ***
8oz (224g) 25

Grilled rib eye on the bone for 2 persons 30oz (840g) 60
This superb cut of beef will be carved and served at your table *

All our grilled steaks are garnished with roasted portobello mushrooms, vine cherry tomatoes, watercress and served with our home blended mustards and freshly made creamed horseradish.

- We cook our steak -**
rare: very red, cool center
medium rare: red, warm center
medium: warm, pink centre
medium well: slightly pink
well done: cooked through



Sauces

- (Please choose one of the following sauces for your grilled dish)
- Béarnaise
 - Choron
 - Hollandaise
 - Black peppercorn
 - Red wine and shallot
 - Creamy mushroom
- Confit garlic and soft herb butter

All our beef is selected from Hicks Butcher's and is certified Irish black Angus where the animals are allowed to graze naturally. We choose 30 day dry or wet aged beef depending on which cut benefits best from each process. We take great care as with all our suppliers to choose the very best quality and to know exactly where we buy our food.

† Prices are in euro & inclusive of VAT. Subject to 15% service charge
All beef served in Wilde is of Irish origin, sourced from quality Irish suppliers
Please inform our restaurant manager of any special dietary requirements
(v) Vegetarian option
* These dishes can be made gluten free on request.

From the land

- Grilled breast of free range chicken
filled with sunblushed tomatoes & buffalo mozzarella,
wild mushroom risotto 20
- Roast rump of Wicklow lamb *
served with creamy mash, roasted root vegetables,
& red wine sauce 30
- Braised belly of pork
Caherbeg black pudding,
truffle mash and wilted spinach 19



From the sea

- Grilled atlantic black sole on the bone
parsley buttered baby potatoes, spring vegetables,
caper and brown shrimp sauce 35
- Pan fried fillet of halibut *
with sautéed pak choi, shitake mushrooms
champ potato & port wine sauce 20
- Roasted monkfish wrapped in pancetta *
lightly spiced ratatouille & gratin potato 21

Grilled atlantic lobster *
seasonal green salad with steamed potatoes
and a trio of butter sauces 45



From the field

- Crisp filo parcels of feta and spinach (v)
served with spiced lentils & chili chive beurre blanc 18
- Beetroot and potato rosti & poached duck egg (v)
spinach, baby vegetables with a tomato hollandaise 18



On the side (v)

All side dishes are 3.50

- Hand cut chunky chips with sea salt
- Colcannon mashed potato
- Rosemary roasted potato quarters
- Buttered baby potatoes
- Roasted portobello mushrooms
- Cider battered onion rings
- Creamed spinach
- Buttered green vegetables
- Seasonal mixed leaf salad