

To start

- Wilde caesar salad (v) *
prepared at the table with white anchovies
and aged parmesan reggiano 10.50
- Crab and Dublin Bay prawn cocktail *
dill, lime and mascarpone cocktail sauce,
lemon buttered rye bread 16
- Seared west coast scallops *
crispy pancetta, cauliflower purée & affila cress 14
- Duck liver parfait *
with a spiced rhubarb compôte, toasted brioche 11.50
- Carpaccio of aged Irish beef fillet *
celeriac remoulade with a light
garlic dressing & creamed horseradish 12.65
- Home cured salmon *
herb aioli, lambs leaves & baby cress 10.50
- West coast lobster bisque *
lemon crème fraiche 16
- St. Tola goats cheese & baby beets (v)
hazelnuts & arugula salad, citrus vinaigrette 10.50

From our grill

- Fillet steak ***
7oz (196g)/11oz (308g) 30/40
- Rib eye ***
9oz (254g)/12oz (336g) 28/38
- Sirloin steak ***
8oz (224g) 29

Grilled rib eye on the bone for 2 persons 30oz (840g) 69
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.

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

- Chargrilled corn-fed chicken *
tian of roast red pepper & basil couscous, tomato salsa 23
- Herb roast loin of Wicklow lamb *
aubergine caviar, buttered baby carrots,
lyonnaise potato, pan jus 34.50
- Saddle of rabbit *
stuffed with wild mushroom & tarragon,
glazed shallot, spinach purée,
white truffle mash, soft herb jus 25

From the sea

- Grilled Atlantic black sole on the bone
parsley buttered baby potatoes, seasonal vegetables,
caper & brown shrimp sauce 40.25
- Pan-seared john dory
with crab ravioli, white asparagus,
basil & red pepper veloute 28.75
- Roast fillet of silver hake *
broad bean & cherry tomato cassoulet with chive mash 24

Grilled Atlantic lobster *
seasonal green salad with steamed potatoes
and a trio of butter sauces 52

From the field

- Crisp filo parcels of feta and spinach (v)
served with spiced lentils & chili chive beurre blanc 21
- Caramelised red onion rosti (v) *
chargrilled courgette & peppers,
glazed goats cheeses & rocket salad 21

On the side (v)

All side dishes are 4.00

- 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