

# WILDE

LUNCH MENU

## LUNCH A LA CARTE MENU SERVED 12:30 - 17:00

RAW	Cauliflower "tabbouleh", preserved lemon, pomegranate, seeds & herbs VE	€10
	Peppered beef carpaccio with truffled beans	€14
	Fragrant Thai vegetable rolls, chilli & sesame dipping sauce VE	€9
	Carlingford Lough oysters, Mignonette or Asian style	€3 each
TOSTADAS	Crab, avocado, chilli & lime	€15
	Spicy satay chicken	€14
	Guacamole, black bean, chilli & coriander VE	€11
SMALL PLATES	Endive, Cashel blue cheese and walnut salad with honey vinaigrette	€11
	Chicken broth with morels and shredded chicken	€11
	Soup of the day VE	€9
	Dill cured Irish salmon, granary bread & lemon	€13
	Burrata, seasonal tomatoes, pesto & seeded crackers V	€12
	Honey roasted beetroot salad, ricotta, sourdough wafers, smoked almonds & crisp leaves V	€13
	Persian salad of quinoa, chickpeas, pomegranate & cucumber with minted yoghurt V <i>add grilled halloumi €3, chicken €3 or salmon €5</i>	€12
	Nicoise salad, seared tuna, green beans, soft egg, new potatoes & olives	€15
	Thornhill duck breast, carrot & ginger, cranberry jus, nut crumble	€12

V: Vegetarian

VE: Vegan

LARGE PLATES	Market fish of the day	€POA
	Spaghetti pomodoro with fresh basil VE	€17
	Wild mushroom risotto with Toons Bridge Pecorino Vincenzo V	€22
	Massaman tiger prawn curry, steamed rice	€26
	Caesar salad classic	€12
	Add chicken & bacon (€5 supp.)	
	Fish & chips, beer batter, mushy peas, tartare sauce	€23
FROM THE GRILL	Grilled lamb rump, dukkah spice, lentil tabbouleh, baba ganoush	€28
	Hereford beef burger & fries, gherkins, Wilde relish, cheese, brioche bun	€23
	Miso-glazed organic salmon with tenderstem broccoli & black bean sauce	€25
	Chargrilled half spatchcock chicken, charred corn, sauce vierge	€23
	Dover sole, on or off the bone, grilled or meunière	€42
JOHN STONES BEEF	Rib eye steak 250g	€30
	Fillet steak 220g	€34
	Served with chunky fries and your choice of Bearnaise, peppercorn, bordelaise, Cafe de Paris or Wilde smoked steak sauce	
SIDES	Potatoes, fries, hand-cut chips, mashed or new	€6
	Steamed spinach - choice of creamed, buttered or with olive oil	€6
	Gem heart salad, green goddess dressing	€6
	Onion rings	€8
	Tenderstem broccoli, Romesco sauce & toasted almonds	€6
	Tomato, red onion & feta salad	€6
	Rocket & Parmesan salad, aged balsamic	€6

**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