WILDE’S MENU

STARTERS
Oysters (Half dozen €22 / dozen €44)
By Dooncastle, Connemara Co. Galway (Choice of Natural or Wilde’s Signature)
Lobster Bisque €19
Sauce rouille, fried bread, whiskey foam
Soup of the Evening €15
Classical garnish
Duo of Beetroot-cured Organic Salmon and Burren Smoke House Salmon €19
Blinis, horseradish cream
Pan-Seared Scallops €21
Cauliflower, black pudding ‘Putog’, black olive caramel
(*a supplement of €5 applies for our inclusive dinner experience)
Aran Island Whipped Goat’s Cheese €15
Dillisk, beetroot, grilled sourdough
Vegan Garden Buddha Bowl €15
Toasted sourdough
Kelly’s White Pudding Scotch Egg €15
Red pepper sauce, gubbeen chorizo
Wild Rabbit Pithivier €19
Sea Buckthorn jelly, carrot & ginger purée, Sauce Robert

MAIN COURSES
All main courses are served with veg and potatoes of the evening
Butter Poached Wild Turbot €45
Bone Marrow Mash, Duck Fat Hollandaise
(*a supplement of €10 applies for our inclusive dinner experience)
Market Fish of the Day €PoR
Charred Spring Cabbage €27
Trio of Bean & Vegetable Casserole, Dillisk, Barbeque Sauce
Wild Garlic Risotto €27
Salted Lemon, Garlic Grass Pesto, Parmesan Crisp
Crackled Rack of Pork €37
Ham Hock and Marmalade Stuffed Cabbage, Colcannon Mash, Cider Jus
Organic Forest-Reared Wagyu Beef Fillet €65
wagyu beef cheek, turnip, salsify, cabbage, onion mascarpone
(*a supplement of €20 applies for our inclusive dinner experience)
Roast Thornhill Duck to share €50pp
Honey & Soy Glaze, Duck Confit Crispy Roll, Lavender Chasseur Sauce
(*a supplement of €20 applies for our inclusive dinner experience)
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GRILLS

All grills are served with one of the following sauces & one of the following sides:
Sauces: Argentinian Chimichurri – Bearnaise – Beef Jus – Pepper Sauce – Garlic and Parsley Butter
All grills are served with beef-dripping fries

250g Rib Eye €45
(a supplement of €10 applies for our inclusive dinner experience)

250g Striploin €45
(a supplement of €10 applies for our inclusive dinner experience)

Additional Sauces €3

PUDDINGS

Crepe Suzette €15
Orange & Cointreau Caramel, Vanilla Ice Cream

Plum Soufflé €15
Spiced Plum, Blood Orange Ice Cream

Chocolate and Guinness €15
Double Chocolate Mousse, Barley Ice Cream, Salted Caramel

Deep-Fried Apple ‘Ravioli’ €15
Vanilla Ice Cream, Grand Mariner Sauce

Profiterole €15
Almond Tuile, Estate Mint Ice Cream, Mint Chocolate Sauce

Chef Jonathan’s Selection of Farmhouse Cheese €20
House Chutney, Seed Crackers

Our Friends in Food
Kellys of Newport - Mayo
The McHale Brothers – Mayo
Mary’s Fish - Galway
Andarl Farm – Mayo
Cuinneog Farmhouse – Mayo
Achill Island Sea Salt - Mayo
Gourmet Game - Clare
Velvet Cloud - Mayo
St Tola Goats Cheese – Clare

All our sea vegetables and seaweeds are picked by our chefs, on Old Head, Louisburgh, Co Mayo. All beef, lamb, pork and poultry are 100% Irish. Our dishes may contain traces of allergens.