

Wilde's at the Lodge Dinner Menu

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House Breads and Local Butter

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OYSTERS

By Dooncastle, Connemara Co. Galway

Rockefeller - ½ dozen €22 dozen €44

Natural - ½ dozen €22 dozen €44

Signature – ½ dozen €22 dozen €44

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STARTERS

Lobster Bisque – Sauce Rouille, Fried Bread, Whiskey Foam €19

Soup of the Evening – classical garnish €15

Lobster and Prawn Cocktail Marie Rose €21 \*

Balfegó Bluefin Tuna Tataki – soy, cucumber, seed crisp €21 \*

(\* a supplement of €5 applies for our inclusive dinner experience)

Duo of Beetroot-cured Organic Salmon and Burren Smoke House Salmon – blinis, horseradish cream €19

St Tola Whipped Goats Cheese – confit tomato, grilled sourdough €15

Vegan Quinoa – pickled vegetables, grilled sourdough €15

Kelly's White Pudding Scotch Egg – red pepper sauce, Gubbeen chorizo €15

Tamarind-Spiced Andarl Farm Pork Belly – barbeque sauce, cucumber and fennel salsa €15

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MAIN COURSES

Whole Black Sole on the Bone 'Veronique' - pomme purée, sauté spinach €45 \*

(\* a supplement of €10 applies for our inclusive dinner experience)

Tempura of Monk tail - pea and mint puree, tartare sauce €27

Market Fish of the Day € price on request

Vegan Garden Moussaka - ragout of vegetables, lentil bolognese, tapenade €27

Vegan Risotto 'Duxelle' – wild mushroom, sea truffle, mushroom ketchup €27

Linguine Pomodoro - heirloom tomato, garlic, basil €27

Friendly Farmer Chicken – truffles, prosciutto, asparagus, hollandaise €37

Wilde's Beef Burger – Rockfield cheese, Andarl pancetta, chutney, pickles, truffle fries €29

The Lodge Beef 'Wellington' – truffled brie pomme purée, watercress, beef jus €45 \*

Herb Crusted Rack of Mayo Lamb -garden peas & turnip, gratin dauphinois, mint gel, rosemary jus €45 \*

(\* a supplement of €10 applies for our inclusive dinner experience)

Wilde's 'Surf and Turf' – filet mignon, lobster claw 'thermidor' €55

(\* a supplement of €20 applies for our inclusive dinner experience)

GRILLS & ROASTS

250g Rib-eye €45 \*

250g Striploin €45 \*

(\* a supplement of €10 applies for our inclusive dinner experience)

Andarl Farm Pork Chop €37

All grills are served with one of the following sauces

Argentinian Chimichurri – Bearnaise – Beef Jus – Pepper Sauce – Garlic and Parsley Butter - Additional sauces €3

All grills and main courses are served with one of the following sides

Gratin Dauphinoise – Pomme Purée – Beef Dripping Fries – Ratatouille – Buttered Greens – Glazed Root Vegetables

Additional sides €5 – Truffle Macaroni and Cheese €10

