The Wilton

LR
LOFT RESTAURANT

STARTERS

OUR HOMEMADE SOUP OF THE DAY €8.50

HERB CREME FRAICHE - GUINNESS AND TREACLE SODA BREAD (1A,3,7,9,10,12) GLUTEN FREE ON REQUEST

CHICKEN LIVER PATE €11.50

PISTACHIO CRUMBS - CRANBERRY COMPOTE RUSTIC TOAST (1A,7,8,9,12) GLUTEN FREE ON REQUEST

WILD ATLANTIC PRAWN AND CRAB CLAW PIL PIL €14.50

GUBBEEN CHORIZO - RUSTIC TOAST (1A,2,3,7,9,10,12,14) GLUTEN FREE ON REQUEST

CRISPY GLAZED CHICKEN WINGS

LOUISIANA HOT SAUCE - CASHEL BLUE CHEESE MAYONNAISE (1A,3,7,9,10,12) GLUTEN FREE ON REQUEST

STARTER €12.50
MAIN COURSE €18.50

GRILLED BLACK PUDDING €11.50

PANKO COATED POACHED EGG - CAULIFLOWER PUREE - BASIL PARMESAN - APPLE RELISH (1A,3,7,9,10,12)

SEAFOOD AND SHELLFISH CHOWDER €14.50

HERB CREME FRAICHE - GUINNESS AND TREACLE SODA BREAD (1A,2,3,7,9,10,12,14) GLUTEN FREE ON REQUEST

GOLDEN FRIED FISH CAKE

WHIPPED AVOCADO - JALAPENO LIME RELISH (1A,3,4,7,9,10,12)

STARTER €13.50
MAIN COURSE €19.50

SALADS

ORGANIC BABY LEAF SALAD

HEIRLOOM TOMATOES - RED ONION - CUCUMBER TOASTED CASHEWS - BLUEBERRIES - RASPBERRY AND ROSE PETAL DRESSING VEGAN

STARTER €12.50 MAIN COURSE €17.50

WITH WHIPPED ARDSALLAGH GOATS CHEESE (7)

STARTER €13.50 MAIN COURSE €18.50

WITH GRILLED CHICKEN

STARTER €14.50 MAIN COURSE €19.50

ALLERGENS

ALLERGENS. 1A.WHEAT (GLUTEN) 1B.BARLEY 1C.RYE 2.CRUSTACEANS 3.EGGS 4.FISH 5.PEANUTS 6.SOYBEANS 7.MILK 8.NUTS 9.CELERY 10.MUSTARD SEED 11.SESAME SEED 12.SULPHITES 13.LUPIN 14.MOLLUSCS.
AS FOOD IS PREPARED IN AN OPEN KITCHEN AND WE WORK WITH ALLERGEN CONTAINING INGREDIENTS WE ARE UNABLE TO GUARANTEE 100% THAT A PARTICULAR DISH DOES NOT CONTAIN A PARTICULAR ALLERGEN.

MAIN COURSE

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ALLERGENS

BRAISED LAMB SHANK	**€28.50**

PEARL BARLEY PUREE - BUTTERY MASHED POTATO
ROASTED ROOT VEGETABLES - THYME GRAVY - MINT SAUCE
(1A,7,9,10,12) GLUTEN FREE ON REQUEST

BEER BATTERED FISH AND CHIPS **€23.50**

CRUSHED GARDEN PEAS - TARTAR SAUCE
(1A,7,8,9,12) GLUTEN FREE ON REQUEST

PARMESAN AND HERB ROASTED CHICKEN **€23.50**

BLACK PUDDING GRATIN - BUTTERY MASHED POTATOES
SEASONAL VEGETABLES - WILD MUSHROOM SAUCE
CRANBERRY CHUTNEY
(1A,7,9,10,12) GLUTEN FREE ON REQUEST

GRILLED 8OZ BEEF BURGER **€22.50**

CRISPY BACON - DUBLINER CHEDDAR - ONION RELISH
PICKLES - ROCKET - BRIOCHE BUN - COLESLAW - CHIPS
(1A,3,7,9,10,12) GLUTEN FREE ON REQUEST

CHARGRILLED 10OZ RIBEYE STEAK **€38.50**

SHALLOT PUREE - SAUTEED ONIONS AND MUSHROOMS
GRILLED TENDERSTEM BROCCOLI - CHIPS
JAMESON BLACK PEPPER VELOUTE
(6,7,9,10,12)

PAN FRIED FILLET OF SALMON **€25.50**

PEA PUREE - BUTTERY MASHED POTATO
WILTED GREENS - SALSA VERDE
(6,7,9,10,12)

CRISPY CHICKEN FILLET BURGER **€22.50**

GUBBEEN CHORIZO - DUBLINER CHEDDAR
WHIPPED AVOCADO - JALAPENO RELISH - ROCKET
BRIOCHE BUN - COLESLAW - CHIPS
(1A,3,7,9,10,12) GLUTEN FREE ON REQUEST

THAI RED CURRY

SAFFRON SCENTED RICE - MANGO CHUTNEY - POPPADOM

VEGAN	**€20.50**
WITH CHICKEN	**€23.50**
WITH MONKFISH (4)	**€22.50**

BEEF STROGANOFF STRUDEL **€22.50**

MUSTARD MASHED POTATO - ROASTED ROOT VEGETABLES
STROGANOFF SAUCE - PICKLE RELISH
(1A,3,6,7,9,10,12)

GRILLED LOIN OF BACON **€22.50**

TURNIP PUREE - BUTTERY MASHED POTATO
SAVOY CABBAGE - PARSLEY AND CLOVE VELOUTE
GRAIN MUSTARD
(6,7,9,10,12)

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DESSERTS

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WARM APPLE STRUDEL €8.50

ORCHARD THIEVES CUSTARD - RAISIN PRESERVE
VANILLA ICE CREAM
(1A,3,7,12)

CHOCOLATE FUDGE BROWNIE €8.50

HAZELNUT MARMALADE - RASPBERRY PUREE
RASPBERRY RIPPLE ICE CREAM
(1A,3,7,8,12)

CITRUS MERINGUE €8.50

BLUEBERRY COMPOTE - HEDGEROW BERRIES
VANILLA WHIPPED CREAM
(3,7,12) GLUTEN FREE

RHUBARB AND CUSTARD PROFITEROLES €8.50

WHITE CHOCOLATE SAUCE - VANILLA WHIPPED CREAM
CRUSHED PISTACHIOS
(1A,3,7,8,12)

BANOFFEE SPLIT €8.50

FRESH BANANA - VANILLA ICE CREAM - TOFFEE SAUCE
CHOCOLATE CHIPS - VANILLA WHIPPED CREAM
GINGER NUT CRUMBS
(1A,3,7,12) GLUTEN FREE ON REQUEST

DESSERT COCKTAILS

MUDSLIDE € 15

The quintessential dessert in a glass. A lush, triple-threat blend of premium vodka, velvety coffee liqueur, and smooth Irish cream, shaken until ice-cold and frothy. Richer than a White Russian and more indulgent than a latte, it offers a deep,cocoa-kissed finish that lingers like a fine truffle

ESPRESSO MARTINI € 13

Sleek, bold, and unapologetically dark. A sophisticated blend of premium vodka and rich coffee liqueur, shaken vigorously with a fresh shot of organic espresso to create its signature creamy, golden foam

BRANDY ALEXANDER € 13.5

Indulge in this timeless, velvet-smooth digestif.Crafted with premium Cognac and rich Crème de Cacao, shaken to a frothy chill with fresh cream. Finished with a delicate dusting of freshly grated nutmeg, this sophisticated cocktail is a liquid silk masterpiece tasting like a grown-up chocolate milkshake with a warm, spirited soul

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