



FOOD PRODUCERS AND SUPPLIERS

Ronan - friendly farmer duck

Kieran and Marjorie - achill island sea salt

Tom and Sheila - cuinneog butter

Pat G - reek view leaves

Michael and Nigel - mchale meats

Kate and Simon - killary fjord shellfish

Stephane and Vladimir - gannets fishmongers

Michael and Pat - connemara fishmongers

Diarmuid - kellys oysters

Sean and Family - kelly's butcher's of newport

Frank, Niall and Ronan - burkes fruit and vegetable

Sean - westport grove jams

Andrew- carrowholly cheese

Anne and Larry - galway goat farm

Eamon - gourmet game

Johnny - cleggan crabmeat

Wilde's

At the Lodge on the Cashford Estate



Menu of Discovery

Amuse Bouche

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Rustic Beef Tartare – hens egg, wood sorrel, horseradish, sea salt €14

Foie Gras Trifle –rhubarb, passion fruit, hazelnut, bitter cress, tuna €14

Johnny King's Crab – mango and eucalyptus, sea urchin, coriander €16 *

Pan-Roast Scallops – bacon, truffle, honey, apple €16 *

Pea and Mint – mousse, ice, fresh pea, chocolate soil €12

Dunmore Goat's Cheese – brulee, croquette, ash, beetroot €12

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Soup en crouete

or

Seasonal Sorbet

*

Salty Cod – berries, herbs, citrus, pomegranate €25

Wild Turbot – monk's beard, leek, caesar, grape €29 *

Pasture-Reared Duck – pineapple, dumpling, cabbage, hay €29 *

Mayo Sea Spray Lamb – garlic, lemon, pea €29 *

Feather-Blade of Beef – nettle, carrot, shallot, guinness €25

Risotto – asparagus, radish, egg, buttermilk €23

Carrot Textures – pickles and spices €23

upgrade from our pier menu €20

dinner menu supplements

* starter €3 * main course €6



Grazing Menu

this consists of a collection of small tasting courses

to be enjoyed by the whole table

minimum of 5 courses per person

Pan Roast Scallop – bacon, truffle, honey, apple €10

Johnny King's Crab – mango, eucalyptus, sea urchin, coriander €10

Pea and Mint – mousse, ice, fresh pea, chocolate soil €10

Rustic Beef Tartare – hen's egg, wood sorrel, horseradish, sea salt €10

Foie Gras Trifle – rhubarb, passion fruit, bitter cress, hazelnuts, mackerel €10

Dunmore Goat's Cheese – brulee, croquette, ash, beetroot €10

Salty Cod – berries, herbs, citrus, pomegranate €10

Wild Turbot – monk's beard, leek, caesar, grape €10

Carrot Texture – pickles and spices €10

Pasture-Reared Duck – pineapple, dumpling, cabbage, hay €10

Mayo Sea Spray Lamb – garlic, lemon, peas €10

Feather-Blade of Beef – nettle, carrot, shallot, guinness €10

Rhubarb & Pink Peppercorn – parfait, sponge, mascarpone, crisp €10

Gorse Flower – smoked brulee, tapioca, sorbet €10

Lemon & Goats Cheese – cheesecake, curd, ice cream €10

Chocolate – fondant, milk ice cream, white chocolate bavarois €10

Marathon Bar – peanut and chocolate, honeycomb, salted caramel €10

Caherduff Farm Ice Cream – unhomogenised and local €10

Irish Cheese – fig and quince, flat bread €10

upgrade from pier menu €30

upgrade from dinner menu €20

Wilde's

At the Lodge on the Gishford Estate



our food is sourced and prepared by people who enjoy foraging for it, crafting it, gorging on
it, as much as they enjoy serving it.
it is a way of life, it is a healthy obsession