

# THE GALLERY

## STARTERS & SNACKS

Carlingford Lough oysters, shallot relish *six* €30 <sup>12, 14</sup>

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With a glass of Charles Heidsieck Brut Réserve NV €53

Roasted plum tomato soup, basil oil, cumin,  
toasted pine nuts V/VE €14 <sup>1 (oats, wheat), 7, 8 (pine nuts)</sup>

Wrights of Marino dill cured salmon, pickled  
cucumber, sour cream & caviar, Guinness bread €24

<sup>1 (barley, oat wheat), 3, 4, 7, 10</sup>

John Stone grass-fed Irish beef fillet carpaccio,  
rocket, parmesan & aged balsamic

€27 <sup>1 (wheat), 7, 10, 12</sup>

Buffalo milk burrata, heirloom tomatoes, pesto,  
toasted pine nuts & garlic bread V €24

<sup>1 (malt, rye, wheat), 7, 8 (pine nut), 12</sup>

Westbury Dublin Bay prawns cocktail €35

<sup>1 (barley) 2, 3, 9, 10, 12</sup>

## SANDWICHES

*(All served with choice of fries (3, 9, 10) or green side salad 12)*

Irish baked ham & Wicklow brie toastie €23

<sup>1 (wheat), 7, 10, 12</sup>

Grilled vegetables, hummus, St Tola goats cheese &  
grilled focaccia V/VE €23

<sup>1 (wheat), 7, 8 (pine nut)</sup>

Chargrilled 6oz sirloin, rocket, mature cheddar,  
onions, wholegrain mustard, ciabatta €30

<sup>1 (wheat), 3, 4, 7, 10</sup>

Chicken tikka wrap, cucumber & mango,  
mint chutney €25 <sup>1 (wheat), 7, 10</sup>

The Gallery Clubhouse sandwich €26

<sup>1 (wheat), 3, 6, 10,</sup>

## SALADS

Classic Caesar salad, pancetta,  
rosemary croutons & parmesan €17

<sup>1 (barley, wheat), 3, 4, 6, 7, 10</sup>

Superfood salad of mixed grains, watermelon,  
broccoli, kale, bean sprouts, sesame dressing,  
pomegranate seeds VE €20 <sup>1 (wheat), 6, 10, 11</sup>

Endive salad, Cashel Blue cheese, apple, walnut,  
honey & wholegrain mustard dressing €20 V/VE

<sup>7, 8 (walnut), 10, 12</sup>

*Add grilled chicken €8 (7, 10) / tiger prawns €14 (2, 4, 7, 10)  
/ avocado €7 / Toons Bridge halloumi €7 (7) / Seared Tuna  
€16 (4, 10)*

## SIDES

Steamed tenderstem broccoli,  
chilli & lemon VE €10 <sup>(12)</sup>

Potatoes: fries (3, 9, 10, ), hand-cut chips (3, 9, 10) or  
mashed (7) VE €7

Gem heart salad with Gordal olives,  
cherry tomatoes & mimosa VE €11 <sup>12</sup>

## DESSERTS

Irish cheese selection, fruit chutney,  
oat biscuits & black grapes V €19

<sup>1 (wheat, oat), 7, 8 (walnut), 12</sup>

Classic crème brûlée  
& Irish shortbread V €13 <sup>1 (wheat), 3, 7, 8 (almond)</sup>

Strawberry Pavlova €13 <sup>3, 6, 7</sup>

Apple & rhubarb crumble pie,  
vanilla ice cream V €13 <sup>1 (wheat), 3, 6, 7, 8 (almond)</sup>

Golden pineapple, citrus fruits, lime sorbet VE €13

<sup>1 (wheat)</sup>

Vahlrona dark chocolate bar, hazelnut financier,  
raspberry sauce V €16 <sup>1 (wheat), 3, 6, 7, 8 (hazelnut)</sup>

Scúp natural Irish gelato V <sup>3, 7, 8 (variable)</sup>  
& sorbet selection VE €13 <sup>1 (wheat), 12</sup>

V - Vegetarian | VE - Vegan | V/VE - Vegan alternative available. Our teas and coffees are sustainably certified.

We strive to source all of our fish and seafood from sustainable sources. All our Meat and Poultry is 100% Irish and is traceable from farm to fork.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -

10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

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