

# 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

Carrot, ginger & coconut soup, chive oil,  
toasted pumpkin seed V/VE €14 <sup>1 (oats, wheat), 7</sup>

Wrights of Marino dill cured salmon, sour cream,  
pickled cucumber & 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, roasted aubergine, pickled  
lentils, harissa, toasted focaccia & pine nuts V €24

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

Westbury Dublin Bay prawn cocktail €35

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

## SALADS & GREENS

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

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

Superfood salad of mixed grains, roasted squash,  
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 <sup>(7, 10)</sup> / tiger prawns €14 <sup>(2, 4, 7, 10)</sup>  
/ avocado €7 / Toons Bridge halloumi €7 <sup>(7)</sup>

## CLASSICS

John Stone grass-fed beef sirloin, Pont Neuf chips,  
peppercorn sauce €48 <sup>3, 7, 9, 10, 12</sup>

Chicken Milanese, rocket and parmesan salad,  
heirloom tomatoes, garlic aioli €32 <sup>1 (wheat), 3, 7, 10, 12</sup>

Seafood linguini, salmon, prawn, mussels, tomato  
jam & Café de Paris butter €36 <sup>1 (wheat), 2, 4, 7, 10, 12, 14</sup>

John Stone beef burger, Coolea Gouda cheese, dry  
cured bacon & caramelised onions €32

<sup>1 (barley, wheat), 3, 4, 7, 9, 10, 12</sup>

Salt & pepper beef, tenderstem broccoli, chilli & soy  
glaze, toasted sesame seeds, steamed rice €38

<sup>1 (wheat), 6, 11</sup>

## SIDES

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

Potatoes: fries <sup>(3, 9, 10, 12)</sup>, hand-cut chips <sup>(3, 9, 10, 12)</sup> or  
mashed <sup>(7)</sup> V/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 (oat, wheat), 7, 8 (walnut), 12</sup>

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

Cranberry Pavlova €13 <sup>3, 7</sup>

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

Golden pineapple, citrus, lime sorbet VE €13  
<sup>1 (wheat)</sup>

Cru Virunga chocolate fondant, honeycomb &  
salted caramel ice cream V €16 <sup>1 (wheat), 3, 6, 7</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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