

THE GALLERY

STARTERS & SNACKS

Carlingford Lough oysters, shallot relish *six* €30 12, 14

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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 1(oats, wheat), 7

Wrights of Marino dill cured salmon, sour cream, pickled cucumber & caviar, Guinness bread €24 1(barley, oat, wheat), 3, 4, 7, 10

John Stone grass-fed Irish beef fillet carpaccio, rocket, parmesan & aged balsamic €27 1(wheat), 7, 10, 12

Buffalo milk burrata, roasted aubergine, pickled lentils, harissa, toasted focaccia & pine nuts V €24 1(malt, rye, wheat), 7, 8 (pine nut), 12

Westbury Dublin Bay prawn cocktail €35

1(barley), 2, 3, 9, 10, 12

SALADS & GREENS

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

1(barley, malt, rye, wheat), 3, 4, 7, 10

Superfood salad of mixed grains, roasted squash, broccoli, kale, bean sprouts, sesame dressing, pomegranate seeds VE €20 1(wheat), 6, 10, 11

Endive salad, Cashel Blue cheese, apple, walnut, honey & wholegrain mustard dressing €20 V/VE 7, 8 (walnut), 10, 12

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

CLASSICS

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

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

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

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

1(barley, wheat), 3, 4, 7, 9, 10, 12

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

1(wheat), 6, 11

SIDES

Steamed tenderstem broccoli, chilli & lemon VE €10 12

Potatoes: fries (3, 9, 10, 12), hand-cut chips (3, 9, 10, 12) or mashed (7) V/VE €7

Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE €11 12

DESSERTS

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

1(oat, wheat), 7, 8 (walnut), 12

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

Cranberry Pavlova €13 3, 7

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

Golden pineapple, citrus, lime sorbet VE €13 1(wheat)

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

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

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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