

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

Roasted plum tomato soup, basil oil, cumin,
toasted pine nuts V/VE €14 ^{1 (oats, wheat), 7, 8 (pine nut)}

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, heirloom tomatoes, pesto,
toasted pine nuts & garlic bread 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, wheat), 3, 4, 6, 7, 10}

Superfood salad of mixed grains, watermelon,
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⁾ /

Seared Tuna €16 ^(4, 10)

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 risotto, salmon, prawn, mussels, tomato
jam & Café de Paris butter €36 ^{2, 4, 7, 10, 12, 14}

John Stone beef burger, Dubliner cheddar, 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), hand-cut chips ^(3, 9, 10)
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)}

Strawberry Pavlova €13 ^{3, 6, 7}

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

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

Vahlrona dark chocolate bar, hazelnut financier,
raspberry sauce V €16 ^{1 (wheat), 3, 6, 7, 8 (hazelnut)}

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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