

THE WESTBURY

DUBLIN

ROOM SERVICE MENU

ALL DAY DINING

Served from 12:00pm until 10:00pm



THE LEADING HOTELS
OF THE WORLD®

STARTERS & SALADS

Thai spiced butternut squash & coconut soup V €9.50

Macroom buffalo mozzarella, warmed winter tomatoes, smoked red pepper & pesto V €16

Irish beef fillet carpaccio, rocket aged parmesan & olive oil €19

Classic Caesar salad, rosemary sourdough croutons, bacon & aged parmesan €15
add chicken €5

Dill cured Clare Island salmon, capers & lemon €17

Ruby salad, heritage beetroots, orange, pomegranate, Galway goats curd & seeded crackers V €14

Raw cauliflower tabbouleh, golden raisins, pomegranate, preserved lemon & grilled halloumi V/VE €16

Endive salad, Cashel Blue, pear, walnut & wholegrain mustard dressing V €14

SANDWICHES

Wicklow brie, cured ham & wholegrain mustard toastie €19

Sirloin steack sandwich, Beara blue, rocket & red onion marmalade on toasted ciabatta €25

Prawn, avocado & gem heart, soft brioche roll, cocktail sauce €26

Classic Clubhouse €23

(All served with choice of fries or green side salad)

MAINS

John Stone grass fed Irish beef fillet 200g, hand-cut chips, béarnaise or peppercorn sauce €42

Roasted free-range chicken breast, glazed heritage carrots, fondant potato & Madeiras jus €28

Massaman tiger prawn curry, steamed jasmine rice & toasted cashews €34

Wild mushroom risotto, baby spinach & shaved Toon's Bridge pecorino V €26

Dry aged beef burger, Coolea Gouda, crispy maple bacon & caramelised onions €26

Blackened organic miso salmon fillet, sesame & soy glazed aubergine €32

Prices are inclusive of VAT & subject to a tray delivery charge of €5
V - Vegetarian | VE - Vegan

All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, who may wish to know about the ingredients used, please refer to our allergen book available from your server

SIDES

Potatoes: fries, heritage,
hand-cut chips or mashed €6

Tenderstem broccoli, olive oil
& toasted almonds €7

Spinach: steamed, buttered
or olive oil €6

Baby spinach, avocado,
blue cheese & pine nuts €8

Rocket, parmesan
& aged balsamic €6

Glazed heritage carrots €7

DESSERTS

Seasonal cheese plate: V
fruit chutney & brown bread
crackers €15

Warm Sticky toffee pudding,
vanilla ice cream V €9.50

Classic vanilla crème brûlée,
blackberries & butter shortbread V €9.50

Bramley apple crumble pie,
clotted cream V €9.50

Profiteroles, griottine cherries
& dark chocolate sauce V €9.50

Golden pineapple, passion fruit
& pomegranate VE €9.50

Scúp natural ice cream
& sorbets €9.50

NIGHT MENU FROM 10PM

Dill cured Clare Island salmon,
capers & lemon €17

Winter squash & spinach massaman
curry, steamed jasmine rice
& toasted cashews VE €23
add chicken €5

Wicklow brie, cured ham
& wholegrain mustard toastie €19

Profiteroles, griottine cherries
& dark chocolate glaze V €9.50

Prices are inclusive of VAT & subject to a tray delivery charge of €5
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ROOM SERVICE WINE LIST

This selection has been specially chosen from around the world

WHITE WINE

	Glass 175ml	Bottle
Marius, Vermintino, M Chapoutier, Languedoc 2020, France	€10.5	€39
Sauvignon Blanc, Limited Edition, Little Beauty 2021 Marlborough, New Zealand	€14	€54
Albariño, Veiga da Princesa, Rais Baixas 2021, Spain	€15	€58
Pinot Grigio, 'Ritratti', 2019 Trentino-Alto Adige, Italy	€15	€58
Assyrtiko, 'Wild Ferment' Gaia 2019, Santorini, Greece		€75
Chablis Premier Cru 'Vaillons', Domaine Laurence Race 2019, Burgundy, France		€85
Puligny-Montrachet, Jacques Carillon 2018, France		€130

RED WINE

	Glass 175ml	Bottle
Malbec, Paulita Winemakers Reserve 2021, Mendoza, Argentina	€10.5	€39
Château Lagrange, Lussac - Saint-Emilion, 2019, France	€13	€50
Tempranillo, Toro, 'Semicrianza' Bodegas Elías Mora 2018, Spain	€14	€55
Pinot Noir, Cuvée 'Tradition' Stéphane Magnien 2017, France	€15.5	€60
Ripasso della Valpolicella, Ripassa de Zenato 2017, Veneto, Italy		€70
Châteauneuf -du-Pape, Domaine Mas Saint Louis 2015, Rhône, France		€105
Château Musar 2015, Bekaa Valley, Lebanon		€110

ROSÉ WINE

	Glass 175ml	Bottle
Le Bijou, Sophie Valrose, Languedoc, 2021	€11.5	€44
Whispering Angel, Provence, 2019		€70

CHAMPAGNE

	Glass 150ml	Bottle
Charles Heidsieck Brut Réserve NV	€23	€110
Charles Heidsieck Rosé Réserve NV	€25	€120
Moët & Chandon Brut Imperial NV		€130
'R' de Ruinart NV		€140
Perrier-Jouët Belle Epoque 2011		€220
Dom Perignon 2010		€270

BOTTLED BEERS

Peroni, Heineken, Corona, Coors Light 330ml	€6.90
Orphens Cider 330ml	€6.90
O'Hara's IPA/Red Ale	€7.20
Heineken Non-alcoholic	€6.30

SOFT DRINKS

Coke, Diet Coke, 7UP, Diet 7UP	€4.20
Club Orange, Club Lemon	€4.20
Fresh Juice: Orange, Apple, Grapefruit	€5

MIXERS

Fever-Tree mixers - Naturally Light Tonic, White Lemonade & Bitter Lemon	€3.90
Poachers Irish mixers - Classic Tonic, Citrus Tonic, Elderflower Tonic, Ginger,	€3.90
Soda Water	

Balfes Street, Dublin, Ireland