

THE WESTBURY

DUBLIN

ROOM SERVICE MENU

ALL DAY DINING

Served from 12:00pm until 10:00pm



THE LEADING HOTELS
OF THE WORLD®

STARTERS & SALADS

Cauliflower velouté &
toasted walnut brioche V €10

Wrights of Marino smoked salmon,
perle caviar, blinis & crème fraîche €20

Buffalo milk burrata, chargrilled peppers,
datterini & capers V €19

Air dried bresaola with rocket, parmesan
& Maybridge Fare olive oil €21

Mixed heritage beets, creamed St Tola
goats cheese, tardivo & pumpkin
seeds V €18

The Westbury Caesar salad,
rosemary croutons, parmesan
& anchovy dressing €15

Superfood salad, spinach, broccoli,
sweet potato, chia, sesame & chilli VE €18

Endive salad, Cashel Blue cheese, apple,
walnut & wholegrain mustard
dressing V €18

Add grilled chicken €7

Tiger prawns €13

Avocado €6

Toons Bridge halloumi €7

SANDWICHES

Irish baked ham & Wicklow brie toastie €20

Chargrilled 6oz sirloin, watercress, mustard butter & dill pickle €25

Classic Clubhouse sandwich €25

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

MAINS

John Stone dry aged beef fillet,
Pont Neuf chips, peppercorn sauce €50

Chargrilled spatchcock chicken,
charred winter squash & salsa verde €31

Chicken masala, saffron rice,
poppadoms & mango chutney €29

Wild mushroom risotto, truffle &
parmesan V €28

Dry aged Hereford beef burger,
Coolea Gouda cheese, dry cured
bacon & caramelised onions €26

Blackened miso salmon,
sesame aubergine,
edamame & soy dashi €34

Prices are inclusive of VAT & subject to a tray delivery charge of €5

V - Vegetarian | VE - Vegan | V/VE - Swap the cheese for vegan feta

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. For guests with special dietary requirements or allergies, please ask your server for our allergen reference book.

SIDES

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

Steamed tenderstem broccoli,
olive oil & lemon VE €9

Spinach: steamed, buttered
or olive oil V/VE €7

Endive salad, blue cheese
& mustard V €9

French beans, shallots & bacon €6

Roasted cauliflower
& salsa verde VE €12

DESSERTS

Seasonal cheese selection, fruit chutney
Irish black butter, oat biscuits
& black grapes V €16

Classic vanilla crème brûlée, blackberries
& Irish shortbread V €10

Chocolate profiteroles, Five Farms
Chantilly & toasted almonds V €10

Sticky toffee pudding
& vanilla ice cream €10

Cru Virunga chocolate fondant,
honeycomb & crème fraîche V €10

Golden pineapple, passion fruit
& pomegranate VE €10

Hot apple & rhubarb crumble pie,
vanilla custard V €10

Scúp natural ice cream V
& sorbets selection VE €10

NIGHT MENU FROM 10PM

Wrights of Marino smoked salmon,
lemon & Guinness bread €20

Irish baked ham &
Wicklow brie toastie €20

Chicken or vegetable masala,
saffron rice, poppadoms &
mango chutney €29

Miniature hand finished desserts V €12

Prices are inclusive of VAT & subject to a tray delivery charge of €5
V - Vegetarian | VE - Vegan | V/VE - Swap the cheese for vegan feta

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ROOM SERVICE WINE LIST

This selection has been specially chosen from around the world to complement our Room Service menus.

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, Thomas Morey 2018, France		€125

RED WINE

	Glass 175ml	Bottle
Malbec, Andean Vineyards 2021, Mendoza, Argentina	€10.5	€39
Château Lagrange, Lussac - Saint-Emilion, 2019, France	€13	€50
Tempranillo, Marques de Burgos 2019, Spain	€13	€50
Gamay, Domaine Laurent Gauthier, 'Grand Cras' 2020, France	€15.5	€59
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	€25	€120
Charles Heidsieck Rosé Réserve NV	€27	€130
Moët & Chandon Brut Imperial NV		€140
'R' de Ruinart NV		€150
Perrier-Jouët Belle Epoque 2011		€195
Dom Perignon 2010		€290

BOTTLED BEERS

Peroni, Heineken, Corona, Coors Light 330ml	€6.90
Orphens Cider 330ml	€6.90
Heineken Non-alcoholic	€6.90

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, Soda Water	€3.90

WILDE

WILDE redefines traditional dining while creating a unique destination that's both relaxing and luxurious.

The central design ethos fuses 1930s elegance with an abundance of greenery, giving guests the sense of alfresco dining.

WILDE's menus celebrate the finest Irish produce, combining much-loved local dishes with classic cuisine from around the world.

BALFES

Balfes is a vibrant all-day bistro complete with a chic and extensive outdoor terrace for alfresco dining. Combining the energy of a trendy New York eatery and the relaxed elegance of a high end Parisian brasserie,

Balfes is the perfect spot for dinner and cocktails with friends and family.

THE SIDECAR

The Sidecar is multi-award winning stylish, elegant and modern take on a 30's cocktail bar.

THE GALLERY

Sink back into a sumptuous sofa and enjoy a Dublin institution - Afternoon Tea at The Westbury. Enjoy views over Grafton Street as you sample an enticing selection of sandwiches, scones and divine homemade pastries. Try fragrant teas from all over the globe served in pretty silver teapots; and for a particularly indulgent experience, savour a glass of Charles Heidsieck Rosé Réserve NV from our hugely popular Champagne trolley.

Balfes Street, Dublin, Ireland