ROOM SERVICE MENU

ALL DAY DINING
Served from 12:00pm until 10:00pm
### Starters & Salads

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Allergens</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet potato, ginger &amp; coconut soup, toasted seeds, brown bread V/VE €13</td>
<td></td>
<td>1 (wheat, oats), 7</td>
</tr>
<tr>
<td>Wrights of Marino dill cured salmon, perle caviar, crème fraîche &amp; Guinness bread €23</td>
<td></td>
<td>1 (wheat, barley), 3, 4, 7, 10</td>
</tr>
<tr>
<td>John Stone grass-fed Irish beef carpaccio, rocket, parmesan &amp; olive oil €24</td>
<td></td>
<td>1 (wheat), 6, 7, 10, 11, 12</td>
</tr>
<tr>
<td>Buffalo milk burrata, roasted winter squash, basil pesto &amp; toasted focaccia V €23</td>
<td></td>
<td>1 (wheat, rye, malt), 7, 8 (pine nut), 10, 12</td>
</tr>
<tr>
<td>Heritage beets, St Tola Ash Log, agave syrup, clementines &amp; seeded cracker V €20</td>
<td></td>
<td>1 (barley, oats, wheat), 7, 10, 12</td>
</tr>
<tr>
<td>The Westbury Caesar salad, pancetta, rosemary croutons &amp; parmesan €17</td>
<td></td>
<td>1 (barley, wheat, malt, rye), 3, 4, 7, 10</td>
</tr>
<tr>
<td>Superfood spinach &amp; mixed grain salad, pomelo, pomegranate, sesame dressing, toasted cashew nuts VE €20</td>
<td></td>
<td>1 (wheat), 6, 8 (cashew nut), 10, 11</td>
</tr>
<tr>
<td>Endive salad, Cashel Blue cheese, pear, walnuts, wholegrain mustard &amp; apple cider vinaigrette V €20</td>
<td></td>
<td>7, 8 (walnut), 10, 12</td>
</tr>
</tbody>
</table>

**Add to your choice of salad:**
- Grilled chicken €7 7, 10
- Tiger prawns €14 2, 7, 10
- Avocado €7 7
- Toons Bridge halloumi €7 7

### Sandwiches

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Allergens</th>
</tr>
</thead>
<tbody>
<tr>
<td>Irish baked ham &amp; Wicklow brie toastie €23</td>
<td></td>
<td>1 (wheat), 7, 10</td>
</tr>
<tr>
<td>Grilled Mediterranean vegetables, hummus, St Tola goats cheese &amp; grilled focaccia V/VE €23</td>
<td></td>
<td>1 (wheat, rye, malt), 7, 8 (pine nut)</td>
</tr>
<tr>
<td>Chargrilled 6oz sirloin, watercress, mature cheddar &amp; wholegrain mustard €28</td>
<td></td>
<td>1 (wheat), 3, 4, 7, 10</td>
</tr>
<tr>
<td>The Westbury Clubhouse sandwich €26</td>
<td></td>
<td>1 (wheat), 3, 6, 10, 11</td>
</tr>
</tbody>
</table>

*(All served with choice of fries or green side salad 12)*

### Main Courses

<table>
<thead>
<tr>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>John Stone grass-fed beef fillet, Pont Neuf chips, peppercorn sauce €54</td>
<td></td>
<td>3, 7, 9, 10, 12</td>
</tr>
<tr>
<td>Chicken spatchcock, crispy bacon, braised Belgian endive &amp; parsnip, nut crumb &amp; balsamic jus €33</td>
<td></td>
<td>7, 8 (hazelnut, almond, pistachio, cashew) 9, 10, 12</td>
</tr>
<tr>
<td>Kerala coconut curry, black mustard seeds &amp; curry leaves €31</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken or Spinach, chickpeas &amp; squash VE 10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cauliflower risotto, toasted chestnuts &amp; truffle essence V €32</td>
<td></td>
<td>7, 12</td>
</tr>
<tr>
<td>Gluten-free lentil penne rigate, Pesto alla Genovese, fine beans &amp; sun blushed cherry tomatoes VE €26</td>
<td></td>
<td>8 (pine nut)</td>
</tr>
<tr>
<td>Wilde dry-aged beef burger, Coolea Gouda cheese, dry cured bacon &amp; caramelised onions €29</td>
<td></td>
<td>1 (barley, wheat), 3, 4, 7, 9, 10, 12</td>
</tr>
<tr>
<td>Blackened miso salmon, baby pak choy &amp; pickled shimeji mushrooms, chilli &amp; scallion dashi €37</td>
<td></td>
<td>1 (wheat), 4, 6, 11, 12</td>
</tr>
</tbody>
</table>

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

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 allergens: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Diary & Milk - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs
SIDES

Potatoes: fries, heritage (7), hand-cut chips or mashed (7) V €6

Steamed tenderstem broccoli, olive oil & lemon VE €9 12

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

Gem heart, tomato & avocado salad €11 12

French beans, shallots & bacon €7 7

Crisp cauliflower, curry aioli, pomegranate & coriander VE €12 10

DESSERTS

Wilde’s seasonal cheese selection
Fruit chutney, oat biscuits & black grapes V €19 1 (wheat, oat), 7, 8 (walnut), 12

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

Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V €13 1 (wheat), 3, 6, 7, 8 (almond)

Hot apple & blackberry crumble pie
& vanilla custard V €13 1 (wheat), 3, 6, 7, 8 (almond)

Golden pineapple, coconut sorbet & pomegranate VE €13

Scúp natural ice cream V 3, 7, 8 (variable)
& sorbets selection VE €13

NIGHT MENU FROM 10PM

Wrights of Marino dill cured salmon, perle caviar, crème fraîche & Guinness bread €23 1 (wheat, rye), 3, 4, 7, 10

Kerala coconut curry, black mustard seeds & curry leaves €31 10

Chicken or Spinach, chickpeas & squash VE

Irish baked ham & Wicklow brie toastie €23 1 (wheat), 7, 10

Miniature hand finished desserts V €16 1 (wheat), 3, 6, 7, 8 (almond)

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

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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

Sauvignon Blanc, ‘Black Label’, Babich 2022
Marlborough, New Zealand
€15

Pinot Grigio, ‘Ritratti’ 2022 Trentino-Alto Adige, Italy
€15

Albariño, Veiga da Princesa, Rais Baixas 2022 Spain
€16

Assyrtiko, ‘Wild Ferment’ Gaia 2021, Santorini, Greece
€95

Pouilly-Fuissé ‘Vieilles Vignes’, Domaine Corsin 2019
Burgundy, France
€105

Puligny-Montrachet, Jean-Claude Boisset ‘Le Trézin’ 2020
Burgundy, France
€250

RED WINE

Château Lagrange, Lussac - Saint-Emilion 2020
France
€13

Tempranillo, Marqués de Burgos 2020
Spain
€13

Morgon ‘Grand Cras’, Domaine Laurent Gauthier 2022
France
€15.5

Ripasso della Valpolicella, Ripassa de Zenato 2019
Veneto, Italy
€70

Châteauneuf –du-Pape, Domaine Mas Saint Louis 2019
Rhône, France
€115

Château Musar 2016 Bekaa Valley, Lebanon
€110

Cabernet sauvignon, Sequoia Grove 2018
Napa Valley, California
€165

Glass 175ml
Bottle

A €5 delivery charge will be added to your bill. Prices are inclusive of value added tax.
**ROSE WINE**

Le Bijou, Sophie Valrose 2022 Languedoc, France  
Mirabeau ‘Pure’ 2022 Provence, France  

**CHAMPAGNE**

Charles Heidsieck Brut Réserve NV  
Charles Heidsieck Rosé Réserve NV  
Möet & Chandon Brut Imperial NV  
‘R’ de Ruinart NV  
Billecart-Salmon Rosé NV  
Dom Perignon 2012  

**BOTTLED BEERS**

Peroni, Heineken, Corona, Coors Light 330ml  
Irish Craft Cider  
Heineken 0.0  

**SOFT DRINKS**

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

**MIXERS**

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

A €5 delivery charge will be added to your bill. Prices are inclusive of value added tax.
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 is multi-award winning stylish, elegant and modern take on a 30’s cocktail bar.

Due to The Sidecar intimate design, please be advised we operate a walk-in policy, subject to availability.

Dress code: Smart casual.

Please note that The Sidecar is an adult only 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.