

THE WESTBURY

DUBLIN

ROOM SERVICE MENU

ALL DAY DINING

Served from 12:00pm until 10:00pm



THE LEADING HOTELS
OF THE WORLD®

Prices are inclusive of VAT & subject to a tray delivery charge of €10 | V - Vegetarian | VE - Vegan | V/VE - Vegan alternative available.
We strive to source all of our fish and seafood from sustainable sources. Our teas and coffees are sustainably certified.

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

STARTERS & SALADS

Roasted plum tomato soup with cumin,
basil oil & toasted pine nuts V/VE €14

1 (oats wheat), 7, 8 (pine nut)

Wrights of Marino dill cured salmon,
pickled cucumber, sour cream & caviar,
Guinness bread

€24 *1 (barley, oat, wheat), 3, 4, 7, 10, 12*

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 focaccia & pine nuts V €24

1 (wheat), 7, 8 (pine nut), 12

Heritage beets, whipped St Tola goats
curd & raspberry salad, seeded crackers V €20

1 (barley, oat, wheat), 7, 10, 12

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 V/VE

€20 *7, 8 (walnut), 10, 12*

Add to your choice of salad:

Grilled chicken €8 *7, 10*

Tiger prawns €14 *2, 4, 7, 10*

Avocado €7

Toons Bridge halloumi €7 *7*

SANDWICHES

Irish baked ham & Wicklow brie toastie €23 *1 (wheat), 7, 10, 12*

Grilled vegetables, hummus, St Tola goats cheese & grilled focaccia V/VE €23

1 (wheat), 7, 8 (pine nut)

Chargrilled 6oz sirloin, rocket, mature cheddar, onion, wholegrain mustard, ciabatta €30

1 (wheat), 3, 4, 7, 10

Chicken tikka wrap, cucumber & mango, mint chutney €25 *1 (wheat), 7, 10*

The Westbury Clubhouse sandwich €26 *1 (wheat), 3, 6, 10*

(All served with choice of fries 3, 9, 10 or green side salad 12)

MAINS

John Stone grass-fed beef fillet,
Pont Neuf chips, peppercorn sauce €58

3, 7, 9, 10, 12

Chargrilled half chicken, confit of sun-ripened
ratatouille, balsamic beluga lentils, smoked
pepper coulis, salsa verde €34 *7, 9, 10, 12*

Butter chicken masala OR Mushroom
& peas masala VE

basmati rice & poppadom VE €32

8 (almond), 10

Wild mushroom risotto, truffle salt &
pecorino V €34 *7, 12*

Gluten-free penne rigate, sun blushed
cherry tomatoes, fine beans & rocket &
pesto VE €28

8 (pine nut)

John Stone beef burger,
Dubliner Cheddar, dry cured bacon
& caramelised onions €32

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

Miso glazed organic salmon, sweet
potato, teriyaki pak choi, shimeji
mushrooms, sesame, chili &
scallion dashi €38 *1 (wheat), 4, 6, 9, 11*

SIDES

Potatoes: fries 3, 9, 10, heritage 7
hand-cut chips 3, 9, 10, or mashed 7 V €7

Steamed tenderstem broccoli,
chilli & lemon VE €10 12

Spinach: steamed, buttered 7
or olive oil V/VE €8

Green beans, shallots & bacon
lardons €8 7

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

Garden vegetables, fresh mint V/VE €7 7

Crispy cauliflower, curry aioli, mango,
mint & coriander VE €14 10

DESSERTS

Irish seasonal 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)

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

Strawberry Pavlova €13 1 (wheat), 3, 6, 7

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

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

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

NIGHT MENU FROM 10PM

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

Butter chicken masala OR
Mushroom & peas masala VE
basmati rice & poppadom €32
8 (almond), 10 VE

Irish baked ham & Wicklow brie toastie €23
1 (wheat), 7, 10, 12

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

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ROOM SERVICE WINE LIST

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

All wine contains sulphates

WHITE WINE

	Glass 175ml	Bottle
Grüner Veltliner, Furth, Kremstal 2024 Austria	€15	€58
Pinot Grigio, 'Ritratti' 2024 Trentino-Alto Adige, Italy	€15.5	€59
Sauvignon Blanc, Black Label, Babich 2024 Marlborough, New Zealand	€16	€63
Albariño, Veiga da Princesa, Rais Baixas 2024 Spain	€16	€63
Santenay Blanc 'Sous la Roche', Domaine du Château Philippe le Hardi 2020 Burgundy, France	€30	€125
Chassagne-Montrachet, 1er Cru 'Morgeot', Domaine Thomas Morey 2021 Burgundy, France		€295

RED WINE

	Glass 175ml	Bottle
Château Lagrange, Lussac - Saint-Emilion 2022 France	€14	€53
Morgon 'Grand Cras', Domaine Laurent Gauthier 2023 France	€16	€62
Rioja Reserva, Vina Alberdi, La Rioja Alta 2020 Rioja, Spain	€17	€65
Ripasso della Valpolicella, Capitel San Rocco, Tedeschi, 2021 Veneto Italy		€70
Châteauneuf -du-Pape, Domaine Mas Saint Louis 2021 Rhône, France		€115
Château Musar 2017 Bekaa Valley, Lebanon		€125
Cabernet Sauvignon, Sequoia Grove 2020 Napa Valley, California		€165

ROSÉ WINE

	Glass 175ml	Bottle
The Pale by Whispering Angel, Château D'Esclan 2024 Provence, France	€13	€46
Minuty 'Prestige' 2024 Provence, France	€15	€60

CHAMPAGNE

	Glass 150ml	Bottle
Charles Heidsieck Brut Réserve NV	€28	€130
Möet & Chandon Brut Imperial NV		€162
Charles Heidsieck Rosé Réserve NV	€35	€170
'R' de Ruinart NV		€195
Billecart-Salmon Rosé NV		€280
Dom Perignon 2015		€485

BOTTLED BEERS

Peroni, Heineken, Corona, Coors Light 330ml <i>(1 barley, wheat)</i>		€7.6
Irish Craft Cider <i>(12)</i>		€9.7
Heineken 0.0 <i>(1 barley, wheat)</i>		€6.9

SOFT DRINKS

Coke, Diet Coke, 7UP, Diet 7UP		€4.6
Club Orange, Club Lemon		€4.6
Fresh Juice: Orange, Apple, Grapefruit		€5

MIXERS

Fever-Tree mixers – Naturally Light Tonic, White Lemonade & Bitter Lemon		€4.6
Poachers Irish mixers – Classic Tonic, Citrus Tonic, Elderflower Tonic, Ginger, Soda Water		€4.6

TEA & COFFEE

Cappuccino, Americano, Latte, Flat White		€5.9
Espresso		€5.3
Double Espresso		€5.9
Irish Breakfast Tea, Green Tea, Earl Grey, Peppermint Tea, Camomile Tea		€6.0

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.

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.

Balfes Street, Dublin, Ireland