

THE SIDECAR

STARTERS & SNACKS

Carlingford Lough oysters, shallot relish
six €25 ^{12, 14}

Carlingford Lough oysters, shallot relish
(Charles Heidsieck Brut Réserve NV
glass of champagne) *six* €48 ^{12, 14}

Salt & pepper beef, chilli & soy glaze,
toasted sesame seeds €23 ^{1 (wheat), 6, 11}

Wrights of Marino dill cured salmon, sour cream,
pickled cucumber & caviar, Guinness bread €23
^{1 (wheat, barley, oat), 3, 4, 7, 10}

Grilled chicken satay, peanut & red curry
dipping sauce €18 ^{5, 10}

John Stone grass-fed Irish beef fillet carpaccio,
toasted pistachio, rocket, parmesan
& aged balsamic €24 ^{1 (wheat, barley), 3, 7, 8 (pistachio), 10, 12}

DESSERTS

Seasonal cheese selection, fruit chutney,
oat crackers & 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)}

SALADS

The Westbury Caesar salad, pancetta,
rosemary croutons & parmesan €17
^{1 (barley, wheat, malt, rye), 3, 4, 7, 10}

Superfood salad & mixed grains, broccoli, kale,
bean sprouts & blueberries, sesame & chilli,
toasted cashew nuts *ve* €20
^{1 (wheat), 6, 8 (cashew), 10, 11}

Endive salad, Cashel Blue cheese, apple, walnut,
honey & wholegrain mustard dressing €20 *v/ve*
^{7, 8 (walnut), 10, 12}

Add to your choice of salad:

Grilled chicken €7 ^{7, 10}

Tiger prawns €14 ^{2, 7, 10}

Avocado €7

Toons Bridge halloumi €7 ⁷

SANDWICHES

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

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

Grilled Mediterranean vegetables,
hummus, St Tola goats cheese
& grilled focaccia *v/ve* €23
^{1 (wheat, rye, malt), 7, 8 (pine nut)}

Chargrilled 6oz sirloin, watercress, mature cheddar & wholegrain mustard €28
^{1 (wheat), 3, 4, 7, 10}

Chicken tikka wrap, cucumber & mango,
mint chutney €25 ^{1 (wheat), 10}

The Gallery Clubhouse sandwich €26
^{1 (wheat), 3, 6, 10, 11}

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