

# THE WESTBURY

DUBLIN

## ROOM SERVICE MENU

### ALL DAY DINING

Served from 12:00pm until 10:00pm



THE LEADING HOTELS  
OF THE WORLD®

## STARTERS & SALADS

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Sweet potato, ginger & coconut soup,  
toasted seeds, brown bread V/VE €13

1 (wheat, oats), 7

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

John Stone grass-fed Irish beef carpaccio,  
rocket, parmesan & olive oil €24

1 (wheat), 6, 7, 10, 11, 12

Buffalo milk burrata, roasted winter squash,  
basil pesto & toasted focaccia V €23

1 (wheat, rye, malt), 7, 8 (pine nut), 10, 12

Heritage beets, St Tola Ash Log, agave syrup,  
clementines & seeded cracker V €20

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

The Westbury Caesar salad, pancetta,  
rosemary croutons & parmesan €17

1 (barley, wheat, malt, rye), 3, 4, 7, 10

Superfood spinach & mixed grain salad,  
pomelo, pomegranate, sesame dressing,  
toasted cashew nuts VE €20

1 (wheat), 6, 8 (cashew nut), 10, 11

Endive salad, Cashel Blue cheese, pear,  
walnuts, wholegrain mustard & apple  
cider vinaigrette V €20 7, 8 (walnut), 10, 12

*Add to your choice of salad:*

Grilled chicken €17 7, 10

Tiger prawns €14 2, 7, 10

Avocado €7

Toons Bridge halloumi €7 7

## SANDWICHES

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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

The Westbury Clubhouse sandwich €26 1 (wheat), 3, 6, 10, 11

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

## MAINS

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John Stone grass-fed beef fillet,  
Pont Neuf chips, peppercorn sauce €54

3, 7, 9, 10, 12

Chicken spatchcock, crispy bacon, braised  
Belgian endive & parsnip, nut crumb  
& balsamic jus €33

7, 8 (hazelnut, almond, pistachio, cashew) 9, 10, 12

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

Chicken or Spinach, chickpeas & squash VE 10

Cauliflower risotto, toasted chestnuts  
& truffle essence V €32 7, 12

Gluten-free lentil penne rigate,  
Pesto alla Genovese, fine beans &  
sun blushed cherry tomatoes VE €26

8 (pine nut)

Wilde dry-aged beef burger, Coolea  
Gouda cheese, dry cured bacon  
& caramelised onions €29

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

Blackened miso salmon,  
baby pak choy & pickled shimeji  
mushrooms, chilli & scallion dashi €37

1 (wheat), 4, 6, 11, 12

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 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

## SIDES

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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

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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

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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)

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## ROOM SERVICE WINE LIST

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

### WHITE WINE

	Glass 175ml	Bottle
Sauvignon Blanc, 'Black Label', Babich 2022 Marlborough, New Zealand	€15	€59
Pinot Grigio, 'Ritratti' 2022 Trentino-Alto Adige, Italy	€15	€59
Albariño, Veiga da Princesa, Rais Baixas 2022 Spain	€16	€63
Assyrtiko, 'Wild Ferment' Gaia 2021, Santorini, Greece		€95
Pouilly-Fuissé 'Vieilles Vignes', Domaine Corsin 2019 Burgundy, France		€105
Puligny-Montrachet, Jean-Claude Boisset 'Le Trézín' 2020 Burgundy, France		€250

### RED WINE

	Glass 175ml	Bottle
Château Lagrange, Lussac - Saint-Emilion 2020 France	€13	€50
Tempranillo, Marqués de Burgos 2020 Spain	€13	€50
Morgon 'Grand Cras', Domaine Laurent Gauthier 2022 France	€15.5	€59
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

## ROSÉ WINE

	Glass 175ml	Bottle
Le Bijou, Sophie Valrose 2022 Languedoc, France	€11.5	€44
Mirabeau 'Pure' 2022 Provence, France		€67

## CHAMPAGNE

	Glass 150ml	Bottle
Charles Heidsieck Brut Réserve NV	€28	€130
Charles Heidsieck Rosé Réserve NV	€35	€170
Möet & Chandon Brut Imperial NV		€170
'R' de Ruinart NV		€195
Billecart-Salmon Rosé NV		€250
Dom Perignon 2012		€440

## BOTTLED BEERS

Peroni, Heineken, Corona, Coors Light 330ml	€7.40
Irish Craft Cider	€8.50
Heineken 0.0	€6.90

## SOFT DRINKS

Coke, Diet Coke, 7UP, Diet 7UP	€4.40
Club Orange, Club Lemon	€4.40
Fresh Juice: Orange, Apple, Grapefruit	€5

## MIXERS

Fever-Tree mixers - Naturally Light Tonic, White Lemonade & Bitter Lemon	€4.20
Poachers Irish mixers - Classic Tonic, Citrus Tonic, Elderflower Tonic, Ginger, Soda Water	€4.20

# WILDE

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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

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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

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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

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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