

THE GALLERY

STARTERS & SNACKS

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

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(Charles Heidsieck Brut Réserve NV glass of champagne) €48

Roast tomato soup & spring vegetables *V/VE* €13
^{1 (wheat, oats), 7, 9}

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

Buffalo milk burrata, Heirloom tomatoes,
basil pesto & toasted focaccia *V* €23
^{1 (wheat, rye, malt), 7, 8 (pine nut), 12}

Westbury Dublin Bay prawns cocktail €34
^{2, 3, 9, 10, 12}

SIDES

Steamed tenderstem broccoli,
chilli & lemon *V* €9 ¹²

Potatoes: fries ^(3, 9, 10, 12), heritage ⁽⁷⁾,
hand-cut chips ^(3, 9, 10, 12) or mashed ⁽⁷⁾ *V* €6.5

SANDWICHES

(All served with choice of fries ^{3, 9, 10, 12} 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}

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

DESSERTS

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)}

Baked vanilla cheesecake, poached rhubarb
& sablé Breton *V* €13 ^{1 (wheat), 3, 7, 12}

Golden pineapple, coconut sorbet
& pomegranate *VE* €13 ^{1 (wheat)}

Scùp natural Irish ice cream ^{3, 7, 8 (variable)}
& sorbet selection *V/VE* €13 ^{1 (wheat)}

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