

THE WESTBURY

DUBLIN

ROOM SERVICE MENU

ALL DAY DINING

Served from 12:00pm until 10:00pm



THE LEADING HOTELS
OF THE WORLD

STARTERS & SALADS

Carrot & coconut soup, spiced chickpeas V/VE €14

1 (wheat, oats), 7, 10

Wrights of Marino dill cured salmon,
pickled cucumber, sour cream & 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 €26

1 (wheat), 3, 7, 8 (pistachio), 10, 12

Buffalo milk burrata, butter beans,
chimichurri, toasted focaccia & pine nuts V €23

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

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

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

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 & roasted
squash, sesame & chilli dressing,
pomegranate seeds VE €20

1 (wheat), 10, 11

Endive salad, Cashel Blue cheese, pear,
walnut, honey & wholegrain mustard
dressing V €20 7, 8 (walnut), 10, 12

Add to your choice of salad:

Grilled chicken €8 7, 10

Tiger prawns €14 2, 7, 10

Avocado €7

Toons Bridge halloumi €7 7

SANDWICHES

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 €30

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

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

(All served with choice of fries 3, 6, 10, 12 or green side salad 12)

MAINS

John Stone grass-fed beef fillet,
Pont Neuf chips, peppercorn sauce €57

3, 7, 9, 10, 12

Chargrilled chicken spatchcock, polenta, vegetable caponata
parmesan & sage oil, €34 7, 9, 10, 12

Korma curry with coconut & almonds €32 8 (almond), 10
Chicken or Spinach, chickpeas & squash VE 10

Wild mushroom risotto, truffle salt &
pecorino V €32 7, 12

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

8 (pine nut)

John Stone beef burger,
Coolea Gouda cheese, dry cured bacon &
caramelised onions €32

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

Miso glazed organic salmon,
shimeji mushroom, soy & ginger,
kimchee, toasted sesame seeds €38

(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. 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

SIDES

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

Steamed tenderstem broccoli, chilli & lemon VE €10 12

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

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

Fine beans & shallots V/VE €7 7

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

DESSERTS

Wilde's local Irish seasonal cheese selection, fruit chutney, oat biscuits & black grapes V €19 1 (wheat, oat), 7, 8 (walnut), 12

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

Valrhona milk chocolate bar, hazelnut praliné crunch V €16
1 (wheat), 3, 6, 7, 8 (almond) (hazelnut)

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

Golden pineapple, passion fruit syrup, coconut & lime sorbet VE €13 1 (wheat)

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

NIGHT MENU FROM 10PM

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

Korma curry with coconut & almonds €32
8 (almond), 10

Chicken 10 or spinach, chickpeas & squash 10 VE

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

Miniature hand finished desserts V €16 1
1 (wheat), 3, 6, 7, 8 (almond, hazelnut), 12

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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
Pinot Grigio, 'Ritratti' 2023 Trentino-Alto Adige, Italy	€15	€59
Sauvignon Blanc, Greywacke 2023 Marlborough, New Zealand	€15.5	€62
Albariño, Veiga da Princesa, Rais Baixas 2022 Spain	€16	€63
Grüner Veltliner, Ried Höhlgraben Kremstal DAC 2022 Austria		€80
Piouilly-Fuissé, 1er cru "Aux Vignerai", Maison Auvigüe, Burgundy, France 2020		€125
Chateau Montelena, Chardonnay, Napa Valley, California 2021		€190

RED WINE

	Glass 175ml	Bottle
Château Lagrange, Lussac - Saint-Emilion 2020 France	€13	€50
Morgon 'Grand Cras', Domaine Laurent Gauthier 2022 France	€15.5	€59
Rioja Reserva, Vina Alberdi, 2019 Spain	€17.5	€67
Ripasso della Valpolicella, Tedeschi 2021 Veneto, Italy		€70
Châteauneuf - du-Pape, Domaine Mas Saint Louis 2019 Rhône, France		€115
Château Musar 2017 Bekaa Valley, Lebanon		€120
Cabernet Sauvignon, Sequoia Grove 2018 Napa Valley, California		€165

ROSÉ WINE

	Glass 175ml	Bottle
The Pale by Whispering Angel, Château D'Esclan 2023 Provence, France	€12	€44
Minuty 'Prestige' 2023 Provence, France	€17.5	€68

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 2013		€440

BOTTLED BEERS

Peroni, Heineken, Corona, Coors Light 330ml (<i>1 barley, wheat</i>)		€7.4
Irish Craft Cider (<i>12</i>)		€8.5
Heineken 0.0 (<i>1 barley, wheat</i>)		€6.9

SOFT DRINKS

Coke, Diet Coke, 7UP, Diet 7UP		€4.4
Club Orange, Club Lemon		€4.4
Fresh Juice: Orange, Apple, Grapefruit		€5

MIXERS

Fever-Tree mixers – Naturally Light Tonic, White Lemonade & Bitter Lemon		€4.2
Poachers Irish mixers – Classic Tonic, Citrus Tonic, Elderflower Tonic, Ginger, Soda Water		€4.2

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