

## NIGHTCAP

Finish your evening off with a nightcap from our selected cocktails

Sunday to Thursday after 9pm

## APERITIF

Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy	125ml 11.00
Brut Réserve, Charles Heidsieck, Champagne, France	25.00
<b>Salted Caramel Espresso Martini coupe</b> A classic Espresso Martini made with Absolut Vodka, coffee liqueur and freshly pulled espresso. Sweetened with salted caramel	15.00
<b>Aperol Spritz</b> Aperol, Prosecco, soda and orange	15.00
<b>Champagne Mojito</b> Havana 3yr, lime, mint, peach, The Ivy Champagne	17.00
<b>Blood Monkey Spice G&amp;B</b> Fever-Tree Ginger Beer, lime	15.00
<b>Dingle Gin</b> Fever-Tree Mediterranean tonic, orange	13.50

## THE IVY SUNDAY ROAST 24.00

Available Sunday 11am to 5pm



### PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.

### GIFT VOUCHERS

Visit [gifts.ivycollection.com](https://gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

# THE IVY

DAWSON STREET

DUBLIN

## ALL DAY MENU

<b>Salted Spanish Almonds</b> Roasted and lightly spiced 5.25	<b>Tuna Sashimi Crisps (6)</b> Avocado, watermelon, truffle ponzu mayonnaise 14.95	<b>Salt-crusted Sourdough Bread</b> With salted butter 6.95	<b>Zucchini Fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt 8.95	<b>Truffle Arancini</b> Fried Arborio rice balls with truffle cheese 8.95
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## STARTERS

<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime 14.95	<b>Tuna Tataki</b> Bluefin tuna sashimi, avocado and jalapeño, wasabi soy dressing 19.50	<b>Steak Tartare with Dubliner Whiskey</b> Hand-cut, raw, John Stone beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary 15.95	<b>Grilled Asparagus</b> Warm asparagus spears, truffle mayonnaise, Parmesan crisp, soft hen's egg and fresh truffle 12.95	<b>Burrata and Black Fig</b> Chicory, Acanto extra virgin olive oil, pomegranate molasses and crushed pistachio 13.95
<b>St. Tola Goat's Curd Salad</b> Creamy goat's curd, courgette ribbons, golden raisins, white endive, and Healy's honey 13.95	<b>Tempura Prawns</b> Crunchy fried nobashi prawns, yuzu-pickled mooli, sesame, lime and kimchi sauce 15.95	<b>The Ivy Classic Crispy Duck Salad</b> Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 15.95	<b>Prawn Cocktail</b> Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce 17.50	<b>Bang Bang Chicken</b> Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing 13.95

## MAINS

<b>Traditional Fish and Chips</b> The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 26.95	<b>The Ivy Cheeseburger and French Fries</b> Chargrilled John Stone burger in a brioche bun with Hegarty's Cheddar, dry-cured bacon, sriracha mayonnaise and skin-on fries 21.95	<b>Blackened Cod Fillet</b> Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise 29.95
<b>Asian Glazed Robotayaki Half Chicken</b> Spiced boneless chicken, hot and sour plum sauce, avocado and jalepeño with a fragrant salad 27.95	<b>Tableside Steak Tartare with Dubliner Whiskey</b> Hand-cut, raw, John Stone beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips 29.95	<b>The Ivy Shepherd's Pie</b> Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash and red wine sauce. Served with garden peas and shoots 25.95

<b>Wagyu Sirloin 7oz/198g</b> Irish-bred Wagyu, yakiniku sesame glaze, skin-on fries 59.50	<b>John Stone Sirloin Steak 8oz/227g</b> Flavourful, mature, grass-fed, served with peppercorn or Béarnaise sauce and creamed champ potatoes 38.95	<b>John Stone Fercullen Whiskey Rib on the Bone 1kg</b> 28 days dry-aged in whiskey, wild mushrooms, Himalayan salt, whipped whiskey butter, sprouting broccoli and truffle chips (40 minutes cooking time) Sharing dish for two 92.00	<b>John Stone Fillet Steak 7oz/198g</b> Creamed wild mushrooms with truffle chips, watercress and truffle sauce 44.95
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Sauces 3.50 each | Peppercorn sauce | Béarnaise | Hollandaise | Red wine sauce

<b>Monkfish and Prawn Curry</b> Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps 34.95	<b>Miso-glazed Manor Farm Chicken Salad</b> Pearl barley, grapes, apples, pomegranate and tarragon yoghurt sauce 23.95	<b>Whole Irish Lobster</b> Miso, chilli and garlic butter, yuzu pickles, skin-on fries 59.95
<b>Warm Spiced Heritage Carrot Salad</b> Whipped vegan Greek-style feta, pomegranate, endive, chilli oil 21.95	<b>Lobster, Pink Prawn, Watermelon &amp; Heritage Tomato Salad</b> Chargrilled watermelon, tosazu dressing, soft herbs 34.50	<b>Chargrilled Irish Halloumi</b> Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh 23.95
<b>Prawn Tagliatelle</b> Chilli prawns, garlic, fennel, lemon, datterini tomatoes with fresh tagliatelle 31.95		

## SIDES

<b>Heritage Tomato and Salsa Verde Salad</b> 6.00	<b>Truffle Mashed Potato</b> 6.95	<b>Truffle and Parmesan Chips</b> 7.50
<b>Peas, Sugar Snaps and Baby Shoots</b> 5.95	<b>Thick Cut Chips</b> 6.50	<b>Creamed Champ Potato</b> 5.95
<b>Baby Gem Lettuce</b> 5.95	<b>Jasmine Rice</b> 3.95	<b>Sprouting Broccoli</b> 6.50
with herb dressing, cheese and pine nuts	with toasted coconut and coriander	with lemon oil and sea salt

## DESSERTS

<b>Whiskey Crème Brûlée</b> Set Dubliner whiskey vanilla custard with a caramelised sugar crust 10.95
<b>Dark Chocolate Orange Cheesecake</b> Vegan cream cheese, biscuit crumb, mango sorbet 11.95
<b>Apple Tart Fine</b> With Madagascan vanilla ice cream and Calvados flambé (14 mins cooking time) 12.95
<b>Chocolate Bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce 13.95
<b>Rum Baba</b> Dark rum soaked sponge with Chantilly cream and strawberries 12.95
<b>Selection of Irish Cheeses</b> Served with traditional accompaniments 15.95
<b>Mini Chocolate Truffles</b> With a liquid salted caramel centre 6.50

## Introducing THE IVY Premier Rewards App



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### Dishes inspired by Ivy Asia. 🌿

Vegetarian and vegan menu available on request.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please note that all gratuities provided directly to a server are kept by the server. The restaurant deducts a 5% admin fee to cover the processing of an electronic tip.