

# THE IVY

SINCE 1917

## SOCIAL AND FAMILY DINING MENU

3 courses €65 - menu for tables of 8 or more

Glass of Ivy Champagne on arrival

### STARTERS

#### Burrata and Black Fig

Chicory, Acanto extra virgin olive oil, pomegranate molasses and crushed pistachio

#### Tempura Prawns

Crunchy fried nobashi prawns, yuzu-pickled mooli, sesame, lime and kimchi sauce

#### Steak Tartare with Dubliner Whiskey

Hand-cut, raw, John Stone beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

#### Bang Bang Chicken

Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing

#### The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

#### Grilled Asparagus

Warm asparagus spears, truffle mayonnaise, Parmesan crisp, soft hen's egg and fresh truffle

### MAINS

#### Monkfish and Prawn Curry

Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps

#### Miso-glazed Manor Farm Chicken Salad

Pearl barley, grapes, apples, pomegranate and tarragon yoghurt sauce

#### Keralan Sweet Potato Curry

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

#### The Ivy Shepherd's Pie

Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash and red wine sauce

#### Chargrilled Irish Halloumi

Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh

#### John Stone Fillet Steak 7oz/198g

Creamed wild mushrooms, watercress and truffle sauce (€10 supplement)

### SIDES

Peas, sugar snaps and baby shoots

Sprouting broccoli, lemon oil and sea salt

Baby gem lettuce, herb dressing, cheese and pine nuts

Thick cut chips

Creamed champ potato

### DESSERTS

#### Whiskey Crème Brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

#### Dark Chocolate Orange Cheesecake

Vegan cream cheese, biscuit crumb, mango sorbet

#### Chocolate Bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

#### Apple Tarte Fine

With Madagascan vanilla ice cream and Calvados flambé (14 mins cooking time)

#### Rum Baba

Dark rum soaked sponge with Chantilly cream and strawberries



Scan for allergy & nutritional information

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.