

THE IVY SUNDAY ROAST
24.00

John Stone dry-aged Rib-eye
and all the trimmings

Available Sunday 11am to 5pm

APERITIF

- Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy 125ml
11.00
- Brut Réserve, Charles Heidsieck, Champagne, France 25.00
- Peach Bellini** 11.00
Peach pulp, Prosecco
- Bloody Mary** 15.00
Absolut, spice mix, tomato juice, lemon, olive, cucumber
- Aperol Spritz** 15.00
Aperol, Prosecco, soda and orange
- Irish Sour** 15.00
Jameson, lemon, orgeat, sugar, foamer
- Champagne Mojito** 17.00
Havana 3yr, lime, mint, peach, The Ivy Champagne

BREAKFAST SPECIAL MENU
22.95

Monday – Friday until 11.30am
Saturday – Sunday until 11am

CREAM TEA 11.95

Freshly baked fruited scones,
clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

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 to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

THE IVY

DAWSON STREET
DUBLIN

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

BRUNCH MENU

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

STARTERS

- Salt and Pepper Squid Tempura**
Miso wasabi mayonnaise, sriracha, coriander and lime
14.95
- Tuna Tataki**
Bluefin tuna sashimi, avocado and jalapeño, wasabi soy dressing
19.50
- 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
15.95
- Burrata and Black Fig**
Chicory, Acanto extra virgin olive oil, pomegranate molasses and crushed pistachio
13.95
- St. Tola Goat's Curd Salad**
Creamy goat's curd, courgette ribbons, golden raisins, white endive, and Healy's honey
13.95
- Tempura Prawns**
Crunchy fried nobashi prawns, yuzu-pickled mooli, sesame, lime and kimchi sauce
15.95
- The Ivy Classic Crispy Duck Salad**
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce
15.95
- Bang Bang Chicken**
Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing
13.95
- Prawn Cocktail**
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
17.50

MAINS

- Traditional Fish and Chips**
The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce
26.95
- Miso-glazed Manor Farm Chicken Salad**
Pearl barley, grapes, apples, pomegranate and tarragon yoghurt sauce
23.95
- Blackened Cod Fillet**
Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
29.95
- Lobster, Pink Prawn, Watermelon & Heritage Tomato Salad**
Chargrilled watermelon, tosozu dressing, soft herbs
34.50
- Tableside Steak Tartare with Dubliner Whiskey**
Hand-cut, raw, John Stone beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips
29.95
- The Ivy Shepherd's Pie**
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
- Chargrilled Irish Halloumi**
Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh
23.95
- The Ivy Cheeseburger and French Fries**
Chargrilled John Stone burger in a brioche bun with Hegarty's Cheddar, dry-cured bacon, sriracha mayonnaise and skin-on fries
21.95

John Stone Sirloin Steak 8oz/227g
Flavourful, mature, grass-fed, served with peppercorn or Béarnaise sauce and creamed champ potatoes
38.95

John Stone Fillet Steak 7oz/198g
Creamed wild mushrooms with truffle chips, watercress and truffle sauce
44.95

Sauces 3.50 each | Peppercorn sauce | Béarnaise | Hollandaise | Red wine sauce

Monkfish and Prawn Curry
Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps
34.95

Whole Irish Lobster
Miso, chilli and garlic butter, yuzu pickles, skin-on fries
59.95

Warm Spiced Heritage Carrot Salad
Whipped vegan Greek-style feta, pomegranate, endive, chilli oil
21.95

SIDES

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

BRUNCH SPECIALS

Eggs Benedict and Chips
Traditional roast ham, two poached free-range hen's eggs, toasted farls with hollandaise sauce, watercress and thick cut chips
19.50

Lobster and Spinach Benedict
Lobster bisque, two poached free-range hen's eggs, toasted farls with hollandaise sauce and thick cut chips
25.50

Eggs Royale and Chips
Organic smoked salmon, two poached free-range hen's eggs, toasted farls with hollandaise sauce, watercress and thick cut chips
20.50

Avocado Benedict and Chips
Avocado, two poached free-range hen's eggs on toasted farls, hollandaise sauce and sesame seeds with thick cut chips
17.95

Hot Buttermilk Pancakes with Bacon
Blueberries, lemon balm and maple syrup
15.95

Buttermilk Pancakes
Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
13.50

Introducing
THE IVY
Premier Rewards App



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.



Scan for allergy & nutritional information

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.