

THE IVY

SUNDAY ROAST

Sunday 11am to 5pm

The Ivy Belfast Sunday Roast 22.95

John Stone dry-aged sirloin with Yorkshire pudding, Irish stuffing, rosemary roast potatoes, heritage carrots and buttered greens finished with red wine gravy

or

County Antrim Half De Boned Chicken with Yorkshire pudding, Irish stuffing, rosemary roast potatoes, heritage carrots and buttered greens finished with red wine gravy

Recommended Wine for Beef

Rioja, Telmo Rodriguez, Corriente 58.00 bottle

Rioja, Spain 2021

Recommended Wine for Chicken

Gavi de Gavi, Terre Antiche 45.00 bottle

Piemonte, Italy 2023

SUNDAY SIDES

Cauliflower Cheese

with aged Dromona Cheddar

5.50

Truffle Mashed Potatoes

5.50

Sprouting Broccoli

with lemon oil and sea salt

5.95

Colcannon

creamed potatoes,
black kale & butter

4.75

Irish Herb Stuffing

4.50

Extra Yorkshire Pudding

1.50

SUNDAY DESSERTS

Bushmills Whiskey

8.50

Crème Brûlée

Bushmills whiskey
vanilla custard with a
caramelised sugar crust

Apple Tart Fine

10.95

Baked apple tart with
Draynes Farm vanilla ice
cream and Calvados flambé
(14 mins cooking time)

The Ivy

Chocolate Bombe

9.95

Classic melting dome with
vanilla ice cream, honeycomb
and hot caramel sauce

Selection of Northern Irish Cheeses 11.95

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren balsamic chutney and Ballylisk oat crackers



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. A discretionary optional service charge of 12.5% will be added to your bill.