

## GIFT VOUCHERS

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## APERITIF

Sophie Baron, Grand Réserve Brut, Champagne, France	14.00
Veuve Clicquot Yellow Label, Champagne, France	15.50
Veuve Clicquot Rosé, Champagne, France	17.00
<b>Aperol Spritz</b>	11.00
Aperol, Orange, Fever-Tree Soda, Prosecco	
<b>The Brasserie Spritz</b>	13.00
Hendrick's, Crème de cassis, Crème de pêche, Honey, Citric blend, Champagne	
<b>Bloody Mary</b>	10.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Tajin	
<i>Upgrade Vodka to Grey Goose</i>	<i>+1.50</i>
<b>Salted Caramel Espresso Martini</b>	12.00
Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate	
<i>Upgrade Vodka to Grey Goose</i>	<i>+1.50</i>

## BREAKFAST SPECIAL MENU 16.95

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

## AFTERNOON TEA

Available 3-5pm

## PRIVATE DINING

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

# THE IVY

## BELFAST BRASSERIE

### ALL DAY MENU

<b>Spiced Green Olives</b> Nocellara del Belice olives with chilli and coriander 4.50	<b>Truffle Arancini</b> Fried Arborio rice balls with truffle cheese 7.25	<b>Zucchini Fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt 6.75	<b>Salt-crusted Sourdough Bread</b> With Glenilen Farm salted butter 5.75	<b>Salted Spanish Almonds</b> Roasted, olive oil and lightly spiced 4.25
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### STARTERS

<b>Roast Pumpkin and Butternut Squash Soup</b> Chestnut ricotta, pine nuts and sage 8.95	<b>The Ivy Classic Crispy Duck Salad</b> Silverhill Duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.95	<b>Steak Tartare with Bushmills Whiskey</b> John Stone hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary 13.50	<b>Duck Liver Parfait</b> Caramelised hazelnuts, Irish Black Butter and warm brioche 9.95	<b>Buffalo Mozzarella</b> Quince purée, glazed pecans, grapes, red endive and truffle honey 10.75
<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime 10.95	<b>Walter Ewing's Cured Smoked Salmon</b> With lemon and cracked black pepper, Goatsbridge Farm trout caviar, crème fraîche and Irish wheaten soda bread 14.50	<b>Dromona Cheddar Cheese Soufflé</b> Twice-baked in a cream sauce 10.95	<b>Robata Chicken Skewers</b> With bang bang peanut sauce, sesame, coconut, lime and coriander 12.95	<b>Crispy Tempura Nobashi Prawns</b> Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce 14.95

### THE IVY CLASSICS

<b>Traditional Fish &amp; Chips</b> The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 18.95	<b>The Ivy Classic Shepherd's Pie</b> Slow-braised Glenarm lamb and beef with aged Dromona Irish Cheddar mash, rosemary and red wine sauce 17.95	<b>Chicken Milanese</b> Brioche-crumbed Carnbrooke chicken breast with a fried egg, Parmesan and truffle cream sauce 18.95
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### STEAKS

<b>John Stone Rib-eye 10oz/280g</b> Irish, grass-fed and 28 days dry-aged, served with peppercorn or Béarnaise sauce and truffle chips 39.95	<b>John Stone Sirloin Steak 8oz/227g</b> Flavourful, mature, grass-fed, served with peppercorn or Béarnaise sauce and colcannon potato 31.95	<b>John Stone Fillet Steak 7oz/198g</b> Succulent, prime centre cut, grass-fed, served with peppercorn or Béarnaise sauce and thick cut chips 38.95
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Sauces 3.95 each | Béarnaise | Hollandaise | Red Wine | Peppercorn

<b>Irish Monkfish and Prawn Curry</b> Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps 24.95	<b>Keralan Sweet Potato Curry</b> Choy sum, broccoli, coriander and coconut with steamed jasmine rice 16.95	<b>Lentil and Aubergine Bake (VG)</b> Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce 16.95
<b>Asian Glazed Robatayaki Half Chicken</b> Spiced boneless chicken, hot and sour plum sauce, avocado and jalapeño with a fragrant herb salad 18.95	<b>The Ivy Cheeseburger</b> Chargrilled grass-fed beef, toasted brioche roll, aged Dromona Irish Cheddar, mayonnaise, horseradish ketchup and thick cut chips 17.95 <i>Add Belfast sugar pit bacon 2.95</i>	<b>Blackened Cod Fillet</b> Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 19.95

### SIDES

<b>Green Beans</b> with roasted almonds 5.95	<b>Creamed Spinach</b> pangrattato, toasted pine nuts and grated Parmesan 5.50	<b>Truffle and Parmesan Chips</b> 6.95
<b>Sprouting Broccoli</b> with lemon oil and sea salt 6.25	<b>Colcannon</b> creamed potatoes, black kale and butter 4.95	<b>Jasmine Rice</b> with toasted coconut and coriander 4.50
<b>Garden Peas</b> with broad beans and baby shoots 4.95	<b>Thick Cut Chips</b> 5.95	<b>Heirloom Tomato And Basil Salad</b> with sherry vinegar dressing 5.50

## THE IVY SUNDAY ROAST

Available Sunday 11am to 5pm

John Stone dry-aged sirloin with Yorkshire pudding, Irish stuffing, rosemary roast potatoes, heritage carrots and buttered greens finished with red wine gravy  
22.95

## THE IVY SPECIALS

### Pan-fried Fillet of Sea Bass

Creamed colcannon, samphire, tomato concassé and saffron sauce  
23.95

### Lobster and Prawn Linguine

Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley  
36.50

### Wild Mushroom Risotto

Carnaroli Gran Riserva risotto, truffle salsa, Tirkeeran cheese and fresh black truffle  
18.95

## Introducing THE IVY Premier Rewards App



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Scan for allergen & nutritional information

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