

26.95

Available Sunday 11am to 5pm



## ···· DESSERTS ·····

Chocolate Bombe	14.95
Melting chocolate bombe with a vanilla ice cream	
and honeycomb centre with hot salted caramel sauce	
Coconut Panna Cotta	11.95
Pineapple carpaccio with coconut,	
chilli and lime zest	

Whiskey Crème Brûlée 11.95

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

**Selection of Irish Cheeses** 16.95 Durrus Farmhouse cheese, Cashel Blue, Milleens cheese, Ballylisk Triple Rose with Sheridans chutney and seeded crackers

**Tiramisu** 13.95 Coffee and marsala soaked savoiardi biscuit

with mascarpone and cocoa powder **Apple Tart Fine** 

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

Birthday Dessert Box 14.95 Bronze chocolate orb with vanilla ice cream,

honeycomb, chocolate strands, freeze-dried raspberries, gold flakes and hot salted caramel sauce



#### **PRIVATE DINING**

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

13.95

#### **GIFT VOUCHERS**

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#### **ALL DAY MENU** ~

**Salted Spanish Almonds** Roasted and

lightly spiced 5.25

**A** Salt and Pepper

Squid Tempura

Miso wasabi mayonnaise,

sriracha, coriander

and lime

15.75

**Grilled Asparagus** 

Warm asparagus spears,

truffle mayonnaise,

Parmesan crisp, soft hen's

egg and fresh truffle

14.25

Tuna Sashimi Crisps (6)

Avocado, watermelon, truffle ponzu mayonnaise 14.95

A Tuna Tataki

Bluefin tuna sashimi,

avocado and jalapeño,

wasabi soy dressing

19.95

Prawn Cocktail

Classic prawn cocktail

with baby gem, avocado,

cherry tomatoes

and Marie Rose sauce

17.50

Salt-crusted Sourdough Bread

With salted butter 7.95

STARTERS ~

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

16.95

# **Zucchini Fritti**

Crispy courgette fries with lemon, chilli and mint yoghurt 8.95

Pesto Soufflé Twice-baked in a cream sauce 14.50

Lovage and Pine Nut

♣ Tempura Prawns Crunchy fried nobashi prawns, yuzu-pickled mooli, sesame, kimchi sauce, lime and coriander

15.95

## Truffle Arancini

Fried Arborio rice balls with truffle cheese 9.75

#### Burrata and **Datterini Tomatoes**

Baby tomatoes, confit sundried peppers, black olives, green pesto and pine nuts 13.95

### ♣ The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon. ginger and hoisin sauce 15.95

#### MAINS \*\*\*\*

#### Traditional Fish and Chips

The lvy 1917 batter with mushy peas, thick cut chips and tartare sauce

#### Asian Glazed Robatayaki Half Chicken

Spiced boneless chicken, hot and sour plum sauce, avocado and jalepeño with a fragrant salad 28,95

# The Ivy Cheeseburger and French Fries

Chargrilled, dry-aged John Stone burger in a brioche bun with Hegarty's Cheddar, dry-cured bacon, sriracha mayonnaise and skin-on fries 25.95

#### Steak Tartare with Dubliner Whiskey

Hand-cut, raw, John Stone beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk with thick cut chips 32.50

#### Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel. wakame seaweed, sesame seeds, yuzu and herb sauce 30.95

#### The Ivy Shepherd's Pie

Slow-braised Blackface lamb and beef, Hegarty's Cheddar and potato mash, red wine sauce. Served with garden peas and shoots 27,95

#### John Stone Sirloin Steak 8oz/227g

Flavourful, mature, grass-fed, served with peppercorn or Béarnaise sauce and creamed champ potatoes 41.95

#### John Stone Fercullen Whiskey Rib on the Bone 1kg

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 97.50

#### John Stone Fillet Steak 70z/198g

Creamed wild mushrooms with truffle chips, watercress and truffle sauce 44.95

Sauces 3.50 each Peppercorn | Béarnaise | Hollandaise | Red wine

#### Monkfish and Prawn Curry

Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps 35.95

#### Chicken Milanese

Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

#### Wild Garlic and St Tola Ash **Goat's Cheese Risotto**

Carnaroli Gran Riserva risotto, asparagus, edamame, wild garlic and nettle pesto, Bella Lodi hard cheese and pea shoots 26.50

#### Keralan Sweet Potato Curry

Choy sum, broccoli, coriander and coconut with steamed jasmine rice 22.95

# Chargrilled Halloumi

Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress 24.95

#### SIDES

Baby San Marzanino with Burren raspberry-infused balsamic vinegar

Peas, Sugar Snaps and Baby Shoots

## 5.95 Thick Cut Chips

**Truffle and Parmesan Chips** Sprouting Broccoli with lemon oil and sea salt

# 6.95 Creamed Champ Potato

**Truffle Mashed Potato** Jasmine Rice 6.75

4.50 with toasted coconut and coriander

Fregola, king scallop, market shellfish, Irish monkfish in a lobster bisque served with a garlic aioli crouton and fresh herbs 42,95

**Ligurian Fish Stew** 

SESAONAL SPECIALS

**Prawn Tagliatelle** 

Chilli prawns, garlic, fennel, lemon,

datterini tomatoes with fresh tagliatelle 32.95

#### ♦ Wagyu Sirloin 7oz/198g

Irish-bred Wagyu beef, yakiniku sesame glaze, skin-on fries 59.50



#### **BREAKFAST SPECIAL MENU** 22.95

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

# Introducing **Premier Rewards App**



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& nutritiona

6.50

6.95

#### 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.