GIFT VOUCHERS

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

APERITIF

	125ml
Sophie Baron, Grand Réserve Brut, Champagne, France	14.50
Veuve Clicquot Yellow Label, Champagne, France	16.00
Veuve Clicquot Rosé, Champagne, France	17.00
Aperol Spritz	11.00
Aperol, Orange, Fever-Tree Soda, Prosecco	
Rhubarb Negroni Tanqueray No.10, Nuet Aquavit, Antica Formula, Campari, Rhubarb, White Chocolate	13.50
Cherry & Apricot Spritz Bellamier Cherry Liqueur, Apricot, Citric, Prosecco	13.00
Rhubarb & Strawberry Bellini Strawberry, Rhubarb bitters, Prosecco	11.00
Salted Caramel Espresso Martini Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate	12.00
Upgrade Vodka to Grey Goose	+1.50

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.



ALL DAY MENU «

Spiced Green Olives

Nocellara del Belice olives with chilli and coriander 4.50

Truffle Arancini

Fried Arborio rice balls with truffle cheese 7.25

Zucchini Fritti

Crispy courgette fries with lemon, chilli and mint yoghurt 6.75

Salt-crusted Sourdough Bread

With Glenilen Farm salted butter 5.75

Salted Spanish Almonds

Roasted, olive oil and lightly spiced 4.25

STARTERS

Irish Stout and Onion Soup

Irish wheaten soda bread crouton with gratinated dromona cheddar 8.75

Salt and Pepper

Squid Tempura

Miso wasabi

mavonnaise. sriracha.

coriander and lime

11.95

The Ivy Classic Crispy Duck Salad

Silverhill Duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.95

Prawn Cocktaail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce 13.95

Steak Tartare with **Bushmills Whiskey**

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

St. Tola Goat's Curd Salad

Creamy goat's curd, courgette ribbons, golden raisins, white endive and Hillsborough honey 10.95

Duck Liver Parfait

Caramelised hazelnuts, Irish Black Butter and warm brioche

Roasted Irish Scallops Crispy potato rösti, pea

purée, Parmesan sauce and grated truffle 15.75

Buffalo Mozzarella with Lovage Pesto

Asparagus spears, broad beans, pine nuts and basil 10.75

Crispy Tempura Nobashi Prawns

Yuzu-pickled cucumber with wakame seaweed. sesame and kimchi sauce 14.95

THE IVY CLASSICS

Traditional Fish & Chips

The lvy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.75

The Ivy Classic Shepherd's Pie

Slow-braised Glenarm lamb and beef with aged Dromona Irish Cheddar mash, rosemary and red wine sauce

Chicken Milanese

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

Walter Ewing's Smoked Haddock and Salmon Fishcake

Poached free-range hen's egg with a crushed pea and herb sauce

≪ STEAKS

John Stone Rib-eye 10oz/280g

Irish, grass-fed and 28 days dry-aged, served with peppercorn or Béarnaise sauce and truffle chips 39.95

John Stone Sirloin Steak 8oz/227g

Flavourful, mature, grass-fed, served with peppercorn or Béarnaise sauce and colcannon potato

John Stone Fillet Steak 70z/198g

Succulent, prime centre cut, grass-fed, served with peppercorn or Béarnaise sauce and thick cut chips 40.95

Sauces 3.95 each Béarnaise | Hollandaise | Red Wine | Peppercorn

Irish Monkfish and Prawn Curry

Keralan curry with jasmine rice. shaved coconut, coriander and sweet potato crisps 24.95

Asian Glazed Robatayaki Half Chicken

Spiced boneless chicken, hot and sour plum sauce, avocado and jalapeño with a fragrant herb salad 19.50

Keralan Sweet Potato Curry

Choy sum, broccoli, coriander and coconut with steamed jasmine rice 17.50

The Ivy Cheeseburger

Chargrilled grass-fed beef, toasted brioche roll, aged Dromona Irish Cheddar, mayonnaise, horseradish ketchup and thick cut chips

Add Belfast sugar pit bacon 2.95

Chargrilled Halloumi

Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress 16.95

Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 20.95

SIDES

Asparagus Spears with lemon and extra virgin olive oil Sprouting Broccoli	7.95 6.25	Creamed Spinach pangrattato, toasted pine nuts and grated Parmesan	5.50	Truffle and Parmesan Chips Jasmine Rice with toasted coconut and coriander	6.95 4.50
with lemon oil and sea salt		Colcannon	5.50	Heirloom Tomato and Basil Salad	5.50
Garden Peas	4.95	creamed potatoes, black kale and butte	er	with sherry vinegar dressing	}
with broad beans and baby shoots		Thick Cut Chips	5.95		}

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

23.95

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THE IVY SPECIALS *****

County Antrim Rump of Lamb

Creamed colcannon, pancetta, asparagus, petit pois, mint salsa verde and a red wine jus

24.95

Roast Salmon and Asparagus Tortellini

Pea purée, asparagus and edamame served with a chive Champagne velouté

23.50

Black Truffle Risotto

Carnaroli Gran Riserva risotto. truffle salsa, Tirkeeran cheese, fresh black truffle and gold leaf

19.95



Introducing Premier Rewards App



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



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 totalabsence 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.