

THE IVY SUNDAY ROAST

Available Sunday 11am to 5pm

DESSERTS

- Chocolate Bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

15.50
- Coconut Panna Cotta

Pineapple carpaccio with coconut, chilli and lime zest

11.95
- Whiskey Crème Brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

11.95
- Selection of Irish Cheeses

Durrus Farmhouse cheese, Cashel Blue, Milleens cheese, Ballylisk Triple Rose with Sheridans chutney and seeded crackers

16.95
- Strawberry and Elderflower Trifle

Layered savoiardi biscuits with Irish strawberries, lavender and vanilla cream

13.95
- Healy's Honey and White Chocolate Cheesecake

Mango sorbet, honeycomb and edible flower

13.95
- Birthday Dessert Box

Bronze chocolate orb with vanilla ice cream, honeycomb, chocolate strands, freeze-dried raspberries, gold flakes and hot salted caramel sauce

15.95

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](https://gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

THE IVY

DAWSON STREET

DUBLIN

ALL DAY MENU

- Salted Spanish Almonds

Roasted and lightly spiced

5.25
- Zucchini Fritti

Crispy courgette fries with lemon, chilli and mint yoghurt

8.95
- Salt-crusted Sourdough Bread

With salted butter

7.95
- Truffle Arancini

Fried Arborio rice balls with truffle cheese

9.75

STARTERS

- Salt and Pepper Squid

Miso wasabi mayonnaise, sriracha, coriander and lime

15.75

Crab and Avocado

Dressed crab tian, sliced radish, tomato, coriander and spinach crispbread

16.95

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

Bang Bang Chicken

Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing

13.95

Burrata and Datterini Tomatoes

Baby tomatoes, confit sun-dried peppers, black olives, green pesto and pine nuts

13.95

Heirloom Tomatoes and Watermelon Salad

Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing

13.50

Prawn Cocktail

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

17.50

Tempura Prawns

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

15.95

The Ivy Classic Crispy Duck Salad

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

15.95
- MAINS
- Traditional Fish and Chips

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

27.95

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

27.95

Blackened Cod Fillet

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

30.95

Asian Glazed Robatayaki Half Chicken

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

28.95

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

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

43.95

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 8oz/227g

Creamed wild mushrooms with truffle chips, watercress and truffle sauce

45.95
- 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 Parmesan, San Marzano tomato, mixed herbs, capers, green pesto and herb mayonnaise

26.50

Prawn Tagliatelle

Chilli prawns, garlic, fennel, lemon, datterini tomatoes with fresh tagliatelle

32.95

Grilled Sea Bass

Smoked aubergine, red pesto and a tomato, shallot, olive and coriander dressing

32.95

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
- Peas, Sugar Snaps and Baby Shoots

6.95

Thick Cut Chips

6.95

Creamed Champ Potato

6.50

Baby San Marzanino

with Burren raspberry-infused balsamic vinegar

6.50

Truffle and Parmesan Chips

7.95

Truffle Mashed Potato

6.95

Sprouting Broccoli

with lemon oil and sea salt

6.95

Jasmine Rice

with toasted coconut and coriander

4.50
- SEASONAL SPECIALS

Crab Risotto

Carnaroli Gran Riserva rice, samphire, pangritata, sun-blushed tomato with a shellfish bisque

23.95

Ligurian Fish Stew

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

44.95

Miso-glazed Manor Farm Chicken Salad

Pearl barley, grapes, apples, pomegranate and tarragon yoghurt sauce

23.95
- BREAKFAST SPECIAL MENU

22.95

Monday - Friday until 11.30am

Saturday - Sunday until 11am
- Introducing

THE IVY

Premier Rewards App

Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.
- Dishes inspired by The 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.