

THE IVY

SINCE 1917

SUMMER LUNCH AND EARLY EVENING SET MENU

1 course €24.95 / 2 courses €32.95

Add a dessert or starter for €7

Enjoy a 175ml glass of wine €7

White Wine - Sonetti Pinot Grigio IGT Delle Venezie

Red Wine - Ponte Pietra Merlot-Corvina Veneto, Italy

FOR THE TABLE

Truffle Arancini 9.75
Fried Arborio rice balls
with truffle cheese

Salt-crusted Sourdough Bread 7.95
With salted butter

Zucchini Fritti 8.95
Crispy courgette fries with lemon,
chilli and mint yoghurt

STARTERS

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

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

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

Whipped Ricotta and Pistachio
White chicory, shaved courgette, sourdough croutons and a vinaigrette dressing

MAINS

Miso-glazed Manor Farm Chicken Salad
Pearl barley, grapes, apples, pomegranate
and tarragon yoghurt sauce

Keralan Sweet Potato Curry
Choy sum, broccoli, coriander and coconut
with steamed jasmine rice

Heirloom Tomatoes and Watermelon Salad
Plant-based cream cheese, pistachios, olives
with a tomato and sherry dressing

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

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

Steak, Egg and French Fries
Chargrilled minute steak, garlic butter, Koffman's fries,
fried hen's egg and watercress
(€7.50 Supplement)

SIDES

Peas, sugar snaps and baby shoots 5.95
Baby San Marzano with Burren raspberry-infused balsamic vinegar 6.50
Thick cut chips 6.95
Jasmine rice with toasted coconut and coriander 4.50
Truffle and Parmesan chips 7.95
Creamed champ potato 6.50
Truffle mashed potato 6.95
Sprouting broccoli, lemon oil and sea salt 6.95

DESSERTS

Dark Chocolate Mousse
Salted peanut caramel, raspberries and chocolate shards

Whiskey Crème Brûlée
Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Ice Creams and Sorbets
Selection of dairy ice creams and fruit sorbets. (Ask server for today's selection)

Ballylisk Triple Rose Cheese
with Sheridans chutney, seeded crackers, celery and mixed grapes



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. 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.