THE IVY
BELFAST BRASSERIE

GIFT VOUCHERS

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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, Fever-Tree Soda, Prosecco, orange

Cherry & Honey Negroni 13.50
Tanqueray No. Ten, cherry, honey, sweet vermouth, Campari, chocolate

Cherry & Apricot Spritz 13.00
Bellamie cherry liqueur, apricot cordial, Prosecco

Rhubarb & Strawberry Bellini 11.00
Strawberry, rhubarb bitters, Prosecco

Salted Caramel Espresso Martini 12.00
Ketel One, Kahlua, salted caramel, espresso, chocolate

Upgrade the vodka to Grey Goose +1.50

BREAKFAST SPECIAL MENU 18.95

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
6.95

Salt-crusted Sourdough Bread
With Glenilen Farm salted butter
5.95

Salted Spanish Almonds
Roasted, olive oil and lightly spiced
4.25

STARTERS

Roasted Tomato Soup
Red pepper, crumbled Greek-style "cheese", pine nuts and coriander
8.75

The Ivy Classic Crispy Duck Salad
Silver Hill Duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce
11.50

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
13.50

Duck Liver Parfait
Caramelised hazelnuts, Irish Black Butter and warm brioche
9.95

Buffalo Mozzarella with Lovage Pesto
Asparagus spears, broad beans, pine nuts and basil
10.75

Bob Calhoun's Heirloom Tomatoes and Watermelon Salad
Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing
10.95

Prawn Cocktaail
Classic prawn cocktail with baby gem, avocado, cherry tomatoes, herb crouton and Marie Rose sauce
14.95

Salt and Pepper Squid
Miso wasabi mayonnaise, sriracha, coriander and lime
11.95

Crispy Tempura Nobashi Prawns
Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce
14.95

Roasted Irish Scallops
Kilkeel scallops, crispy potato rösti, pea purée, Parmesan sauce and grated truffle
15.75

THE IVY CLASSICS

Traditional Fish & Chips
The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce
19.95

The Ivy Classic Shepherd's Pie
Slow-braised Glenarm lamb and beef with aged Dromona Irish Cheddar mash, rosemary and red wine sauce
18.95

Chicken Milanese
Brioche-crumbed chicken breast with shaved Parmesan, San Marzano tomato, mixed herbs, capers, green pesto and herb mayonnaise
20.95

Miso-glazed Chicken Salad
Pearl barley, grapes, apples, pomegranate and Clandeboye Estate yoghurt and herb sauce
18.95

STEAKS

John Stone Rib-eye 10oz/280g
Irish, grass-fed and 28 days dry-aged, served with peppercorn or Béarnaise sauce and truffle chips
41.95

John Stone Sirloin Steak 8oz/227g
Flavourful, mature, grass-fed, served with peppercorn or Béarnaise sauce and colcannon potato
34.95

John Stone Fillet Steak 7oz/198g
Succulent, prime centre cut, grass-fed, served with peppercorn or Béarnaise sauce and thick cut chips
42.95

Sauces 3.95 each Béarnaise | Hollandaise | Red Wine | Peppercorn

Irish Monkfish and Prawn Curry
Keralan curry with aromatic rice, shaved coconut, coriander and sweet potato crisps
24.95

Keralan Plant-based Curry
Sweet potato with spinach, broccoli, tomato, coconut, coriander and aromatic rice
18.50

Roast Salmon and Primavera Tortellini
Pea purée, asparagus and edamame served with a chive Champagne velouté
25.95

Asian Glazed Robatayaki Half Chicken
Spiced boneless chicken, hot and sour plum sauce, avocado and jalapeño with a fragrant herb salad
20.95

The Ivy Cheeseburger
Chargrilled grass-fed beef, toasted brioche roll, aged Dromona Irish Cheddar, mayonnaise, horseradish ketchup and thick cut chips
19.95
Add Belfast sugar pit bacon 2.95

Blackened Cod Fillet
Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce
22.95

SIDES

Sprouting Broccoli 6.25
with lemon oil and sea salt

Garden Peas 4.95
with broad beans and baby shoots

Thick Cut Chips 5.95

Creamed Spinach 5.50
pangrattato, toasted pine nuts and grated Parmesan

Colcannon 5.50
creamed potatoes, black kale and butter

Truffle and Parmesan Chips 6.95

Aromatic Rice 4.50
with toasted coconut and coriander

Heirloom Tomato and Basil Salad 5.50
with sherry vinegar dressing

THE IVY SUNDAY ROAST

Available Sunday 11am to 5pm

John Stone dry-aged Sirloin 24.95
Roast Rump of Mourne Lamb 25.95
Half de-boned County Antrim Chicken 23.95

THE IVY SPECIALS

County Antrim Rump of Lamb
Creamed colcannon, pancetta, pearl onions, petit pois, mint salsa verde and a red wine jus
27.50

Crab and Kilkeel King Scallop Nero Linguine
Squid ink pasta with tomato, basil, parsley and chilli
29.50

Chargrilled Halloumi
Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and Velvet Cloud labneh
17.95

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THE IVY
Premier Rewards App

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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.