GIFT VOUCHERS

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

APERITIF	
Sophie Baron, Grand Réserve Brut, Champagne, France Veuve Clicquot Yellow Label, <i>Champagne, France</i>	^{125ml} 14.50 16.00
Veuve Clicquot Rosé, Champagne, France	17.00
Aperol Spritz Aperol, Fever-Tree Soda, Prosecco, orange	11.00
Cherry & Apricot Spritz Bellamie cherry liqueur, apricot cordial, Prosecco	13.00
Hugo Spritz St Germain, Fever-Tree Soda, mint, Prosecco	12.00
Bloody Mary Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin	10.00
Upgrade vodka to Grey Goose	+1.50
Salted Caramel Espresso Martini Ketel One, Coffee Liqueur, salted caramel, espresso, chocolate	12.00
Upgrade 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



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

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BELEAST BRASSERIE

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

BRUNCH MENU ~~ Spiced Green Olives **Truffle Arancini Zucchini Fritti** Salted Spanish Almonds Salt-crusted Sourdough Bread Nocellara del Belice olives Fried Arborio rice balls Crispy courgette fries Roasted, olive oil and with lemon, chilli and with chilli and coriander with truffle cheese With Glenilen Farm lightly spiced mint yoghurt salted butter 4.25 150 7.25 6.95 5.95 STARTERS Steak Tartare with The Ivy Classic **Duck Liver Parfait Buffalo Mozzarella Roasted Tomato Soup Crispy Duck Salad Bushmills Whiskey** Red pepper. crumbled Caramelised hazelnuts. with Lovage Pesto Irish Black Butter and Greek-style "cheese", Silver Hill Duck, roasted John Stone hand-cut raw Asparagus spears, pine nuts and coriander cashew nuts. sesame. beef striploin with a Tabasco warm brioche broad beans, watermelon, ginger mustard dressing, cornichons, pine nuts and basil 8.75 9.95 and hoisin sauce shallot, parsley, egg yolk 10.75 and toasted granary 11.50 13.50 **Bob Calhoun's** Prawn Cocktaail **Crispy Tempura Roasted Irish Scallops** Heirloom Tomatoes and Classic prawn cocktail Nobashi Prawns Kilkeel scallops, crispy Salt and Pepper Squid Watermelon Salad with baby gem, avocado, Yuzu-pickled cucumber potato rösti, pea purée. Miso wasabi mayonnaise, Plant-based cream cheese, with wakame seaweed, cherry tomatoes. sriracha, coriander Parmesan sauce pistachios, olives with a herb crouton and sesame and kimchi sauce and grated truffle and lime tomato and sherry dressing Marie Rose sauce 15.75 11.95 14.95 10.95 14.95 THE IVY CLASSICS The Ivy Classic Shepherd's Pie **Chicken Milanese Traditional Fish & Chips** Slow-braised Glenarm lamb and beef The Ivy 1917 batter with Brioche-crumbed chicken breast with aged Dromona Irish Cheddar mash, mushy peas, thick cut chips with shaved Parmesan, San Marzano tomato. mixed herbs, capers, rosemary and red wine sauce and tartare sauce green pesto and herb mayonnaise 19.95 18.95 20.95 **STEAKS** John Stone Sirloin Steak 80z/227g John Stone Fillet Steak 70z/198g John Stone Rib-eye 10oz/280g Irish, grass-fed and 28 days dry-aged, Flavourful, mature, grass-fed, Succulent, prime centre cut, served with peppercorn or served with peppercorn or grass-fed, served with peppercorn or Béarnaise sauce and truffle chips Béarnaise sauce and colcannon potato Béarnaise sauce and thick cut chips 41.95 34.95 42.95 Sauces 3.95 each Béarnaise | Hollandaise | Red Wine | Peppercorn Irish Monkfish and Prawn Curry Keralan Plant-based Curry **Roast Salmon and Primavera Tortellini** Sweet potato with spinach, Keralan curry with aromatic rice, Pea purée, asparagus shaved coconut, coriander broccoli, tomato, coconut, and edamame served with a chive Champagne velouté and sweet potato crisps coriander and aromatic rice 18.50 24.95 25.95 Asian Glazed Robatayaki Half Chicken The Ivy Cheeseburger **Blackened Cod Fillet** Chargrilled grass-fed beef, toasted brioche Soy-glazed cod loin, citrus-pickled Spiced boneless chicken, hot and sour plum sauce, avocado and jalapeño roll, aged Dromona Irish Cheddar, mayonnaise, fennel, wakame seaweed, with a fragrant herb salad horseradish ketchup and thick cut chips sesame seeds, yuzu and herb sauce 22.95 19.95 20.95 Add Belfast sugar pit bacon 2.95 SIDES

Creamed Spinach pangrattato, toasted pine nuts and grated Parmesan 4.95

6.25

5.95

Sprouting Broccoli

Garden Peas

Thick Cut Chips

with lemon oil and sea salt

with broad beans and baby shoots

Colcannon creamed potatoes, black kale and butter

5.50	Truffle and Parmesan Chips
	Aromatic Rice with toasted coconut and coriander
5.50	Heirloom Tomato and Basil Salad

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

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BRUNCH SPECIALS ~~

Eggs Benedict with Hand-Pulled Ham Toasted Yellow Door Bakery muffin, poached free-range Cavanagh hen's eggs, thick cut chips and hollandaise sauce 17.95

Eggs Royale with Walter Ewing's **Cured Smoked Salmon**

Toasted Yellow Door Bakery muffin, poached free-range Cavanagh hen's eggs, thick cut chips and hollandaise sauce 19.50

Buttermilk Pancakes

Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce 11.95

Avocado Benedict

Toasted Yellow Door Bakery muffin, poached free-range Cavanagh hen's eggs, thick cut chips, hollandaise sauce and sesame 16.50

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6.95

4.50

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. A discretionary optional service charge of 12.5% will be added to your bill.

Scan for allergy information