THE IVY SINCE 1917 Taste of Ireland

Monday - Thursday 11:30am - Close Friday 11:30am - 6:30pm 2 Courses £22.95

For the table

Truffle Arancini 7.25 Fried Arborio rice balls with truffle cheese

Zucchini Fritti 6.95 Crispy courgette fries with lemon, chilli and mint yoghurt

Salt-crusted 5.95 Sourdough Bread With Glenilen Farm salted butter

Starters

Burren Balsamics Truffle Honey and Fig Salad

Plant-based cream cheese, black figs, hazelnut, endive and Bob's truffle honey

Duck Liver Parfait Caramelised hazelnuts, Irish black butter and warm brioche Hot Smoked Salmon

Walter Ewings smoked salmon rillettes, avocado, Burren Balsamic citrus lemon pearls and Irish wheaten soda bread

Twice-baked Cheese Soufflé Gratinated Dromona cheddar and mozzarella with grated black truffle and cream sauce

Silver Hill Duck Croquette Duck and hoisin croquette, cucumber and mooli with yuzu mayo

Mains

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

Craigavon Chicken Curry

Craigavon chicken breast, Keralan sauce, sweet potato, spinach, jasmine rice, coconut shavings and coriander cress

Steak Diane and French Fries

Chargrilled John Stone minute steak, garlic butter, Koffman's fries, Diane sauce, crispy onions and watercress (4.95 Supplement)

Haddock Mornay

Walter Ewings haddock, creamed potato, spinach and mustard velouté

Chargrilled Halloumi

Giant couscous, sheridens smoked aubergine, Padrón peppers, pomegranate, toasted almonds and Velvet Cloud labneh

- Sides -

Creamed Spinach 5.50 with pangrattato, toasted pine nuts

and grated Parmesan

Colcannon Creamed potatoes, black kale and butter

Thick Cut Chips

5.50

5.95 Sprouting Broccoli 6.25 with lemon oil and sea salt

Heirloom Tomato and Basil Salad 5.50 with sherry vinegar dressing

Garden Peas 4.95 with broad beans and baby shoots

Aromatic Rice 4.50 with toasted coconut and coriander

Truffle and Parmesan Chips 6.95

Desserts -

Add a Dessert for an additional £6.00

Baileys Caramel Chocolate Mousse Dulce de leche, Oreo crumb, caramelised hazelnuts, chocolate shards

Draynes Farm Ice Creams and Sorbets Choose your own house flavours with butter shortbread

Kearney Blue from Castlereagh Hills Served with Ballylisk oat crackers, apple and celery



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.

