#### **GIFT VOUCHERS**

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

7	
Wild Idol, Naturally Alcohol Free Sparkling White,	125ml
Rheinhessen, Germany, NV	
Sophie Baron, Grand Réserve Brut, Champagne, France	14.50
Veuve Clicquot Yellow Label, Champagne, France	16.00
Veuve Clicquot Rosé, Champagne, France	17.00
<b>Aperol Spritz</b> Aperol, Fever-Tree Soda, Prosecco, orange	11.00
<b>Lillet Rosé Spritz</b> Lillet Rosé, sparkling wine, vanilla, rhubarb, Fever-Tree Soda Water	13.00
<b>Hugo Spritz</b> St Germain, Fever-Tree Soda, mint, Prosecco	12.00
<b>Bloody Mary</b> Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin	10.00
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



## **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 to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

## THEIVY

BELEAST BRASSERIE

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

## **BRUNCH MENU** ~

## Spicy Avocado Purée

With red pepper tapenade and spinach crispbread 7.50

#### 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

**Duck Liver Parfait** 

Caramelised hazelnuts.

Irish Black Butter and

warm brioche

9.95

With Glenilen Farm salted butter 5.95

#### **Ballylisk Bon Bons**

Fried Ballvlisk and Dromona cheese balls with a fiery tomato relish 6.95

#### STARTERS «

#### **Butternut Squash Soup**

Roasted butternut squash, truffle cream cheese, pine nuts and crispy sage 8.95

**Ricotta and Spinach** 

# The Ivy Classic Crispy Duck Salad

Silver Hill Duck, roasted cashew nuts. sesame. watermelon, ginger and hoisin sauce 11.50

## **Prawn Cocktail**

Tortellini Classic prawn cocktail Ricotta and spinach with baby gem, avocado, tortellini. mushroom sauce. cherry tomatoes. sauté mushrooms and herb crouton and Parmesan foam Marie Rose sauce 11.50 14.95

#### **Gosford Venison Tartare** with Bushmills Whiskey

Hand-cut, raw, Gosford venison striploin with a Tabasco mustard dressing, crispy shallot and capers, beetroot, egg yolk and toasted bread 14.50

#### **Crispy Tempura** Nobashi Prawns Salt and Pepper Squid

Miso wasabi mayonnaise, Yuzu-pickled cucumber with wakame seaweed, sriracha, coriander sesame and kimchi sauce 14.95

#### Buffalo Mozzarella with Dates

Mediool dates, roasted red peppers, za'atar, cinnamon and pine nuts 10.95

## **Roasted Irish Scallops**

Kilkeel scallops. sobrassada, crispy potato rösti and orange blossom infused squash purée 15.75

## THE IVY CLASSICS

and lime

11.95

#### **Traditional Fish & Chips**

The lvv 1917 batter with mushy peas, thick cut chips and tartare sauce 20.95

## 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

#### County Antrim Rump of Lamb

Roast butternut squash. pancetta, pearl onions, Irish garlic chilli salsa verde and a red wine jus 28.50

#### 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

## John Stone Fillet Steak 70z/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

#### Asian Glazed Robatayaki Half Chicken

Spiced boneless chicken, hot and sour plum sauce, avocado and jalapeño with a fragrant herb salad 20.95

#### **Keralan Plant-based Curry**

Sweet potato with spinach, broccoli, tomato, coconut, coriander and aromatic rice

#### 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

### Grilled Sea Bass with Asian Salad

Pak choi, broccoli, chilli, lime and a ponzu and miso dressing 25.95

#### **Blackened Cod Fillet**

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 22,95

#### SIDES

Sprouting Broccoli with lemon oil and sea salt Garden Peas	6.25 4.95	<b>Creamed Spinach</b> pangrattato, toasted pine nuts and grated Parmesan	5.50	Truffle and Parmesan Chips Aromatic Rice with toasted coconut and coriander	6.95 4.50
with broad beans and baby shoots  Thick Cut Chips	5.95	<b>Colcannon</b> creamed potatoes, black kale and butter	5.50	Heirloom Tomato and Basil Salad with sherry vinegar dressing	5.50

## THE IVY SUNDAY ROAST

Available Sunday 11am to 5pm

#### John Stone Dry-aged Sirloin

with Yorkshire pudding, Irish stuffing, rosemary roast potatoes, heritage carrots and buttered greens, finished with red wine gravy

24.95

## Con Consideration

## **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 17.50



# Introducing **Premier Rewards App**



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.



## 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.