

THIRST QUENCHERS

The Ivy Bloody Mary <i>Wyborowa vodka, homemade spice mix & tomato juice</i>	8.00
Peach Bellini <i>Peach pulp & Prosecco</i>	9.00
The Ivy Royale <i>Our signature Kir Royale with rose liqueur, Plymouth sloe gin & hibiscus topped with Ivy Champagne</i>	14.00
Aperol Spritz <i>Aperol, Prosecco and soda over ice with an orange twist</i>	10.50

SPARKLING 125ml

Prosecco, Bisol, Jeio, Veneto, Italy	9.00
The Ivy Collection Champagne <i>Champagne, France</i>	13.00
Laurent-Perrier, La Cuvée Brut, Champagne, France	18.50
Laurent-Perrier, Cuvée Rosé, Champagne, France	23.00

COOLERS & JUICES

Peach & Elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.00
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	3.00
London Essence Co. Rhubarb & Cardamom Crafted Soda <i>Naturally light soda with earthy, tart rhubarb & aromatic cardamom</i>	3.00
Rosemary Lemonade <i>A refreshing blend of lemon, lime & Fever-Tree soda with homemade rosemary syrup</i>	3.75
Choice of fresh juices <i>Orange, apple, grapefruit</i>	3.00
Seedlip Garden & Tonic <i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</i>	8.00
Strawberries & Cream Soda <i>A blend of strawberry, fruits & vanilla with soda</i>	8.00

TEA & COFFEE

Ivy 1917 breakfast blend <i>Intense and rich</i>	4.00
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	4.00
Ceylon, Earl Grey, Darjeeling	4.00
Sencha, Jasmine pearls	4.75
Fresh mint, Camomile, Peppermint, Verbena	3.75
Rosebud, Oolong	6.00
Pot of coffee and cream	4.00
Hot chocolate <i>milk / mint / white</i>	4.50
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
The Ivy Irish Coffee <i>Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee & double cream finished with nutmeg & cinnamon</i>	11.00

BREAKFAST
Until 11AM

SET MENU
11:30AM – 6:30PM
Monday – Friday

Two courses 19.95	Three courses 24.95
--------------------------	----------------------------

Please ask your server for the menu

A discretionary service charge of 12.5% will be added to your bill on tables of four and above. Allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

Spiced green olives 3.95

Gordal olives with chilli, coriander and lemon

Salted smoked almonds 3.75

Hickory smoked and lightly spiced

White onion soup 6.95

Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons

Tuna carpaccio 11.95

Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots

Crispy duck salad 9.75

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Smoked salmon and crab 13.50

Oak smoked salmon, crab and dill cream with dark rye bread

Truffled orzo pasta 10.50

Baked truffle pasta with sautéed girolle mushrooms

Oak smoked salmon 11.50

Smoked salmon, black pepper, lemon with dark rye bread

Eggs Benedict and chips 12.50

Pulled honey roast ham on toasted soda farls, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips

Eggs Royale and chips 13.25

Smoked salmon, two poached hen's eggs, soda farls, hollandaise sauce, watercress and thick cut chips

Avocado and spinach Benedict, chips 11.95

Avocado, raw baby spinach, two poached hen's eggs on toasted soda farls, hollandaise sauce and sesame, with thick cut chips

Chicken bourguignon
Flat-iron chicken with crispy skin, creamed potato and bacon lardons
18.95

The Ivy hamburger
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add Dubliner cheese 1.50
16.50

Steak, egg & chips
Thinly beaten rump steak, thick cut chips and two fried hen's eggs
16.95

Chicken Milanese 19.50
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

Steak tartare with Dubliner whiskey 23.50
Hand-chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Rib-eye 12oz/340g 33.50
Dry-aged grass-fed

Miso-coated chicken breast 17.95
Grilled chicken with a salad of herbs, apples, grapes, pomegranate and a tarragon yoghurt sauce on the side

Roast salmon fillet 19.95
Tenderstem broccoli, smoked almonds and a soft herb sauce on the side

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50
Romanella tomato and basil salad with Pedro Ximenez dressing	4.75
Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Peas, sugar snaps and baby shoots	3.95

BRUNCH

From 11AM
Saturday & Sunday

Salt-crusted sourdough bread 4.50

With salted butter

STARTERS

Duck liver parfait 8.75

Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

Prawn cocktail 11.50

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Apple and Stilton salad 7.50

Soft Stilton cheese with golden raisins, caramelised hazelnuts, celery and Belgian endive

Steak tartare with Dubliner whiskey 11.25

Hand-chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and granary toast

Mozzarella di bufala 9.95

San Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil

Steak sandwich "French dip" 16.75

Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips

HLT open sandwich 12.95

Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise

Truffle chicken sandwich and chips 14.50

Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad

Hot buttermilk pancakes 10.50

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

MAINS

The Ivy shepherd's pie 15.95

Slow-braised lamb shoulder with beef and Dubliner cheese potato mash

Grilled whole lobster 42.50

Garlic and parsley butter with watercress and thick cut chips

Salmon and smoked haddock fish cake 15.75

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Simply grilled fish MP
Sourced daily

Chargrilled halloumi with Padrón peppers 15.95

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

Zucchini fritti 6.75

Crispy courgette fries with lemon, chilli and mint yoghurt

Truffle arancini 5.95

Fried Arborio rice balls with truffle cheese

Crab linguine
Pasta and courgette linguine chilli, smoked garlic, lamon and rocket
19.75

Grilled tuna loin
Salad of artichoke, tomato, green beans, Provençal olives and basil sauce
21.95

Fish & chips
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
16.95

SAUCES

Béarnaise	
Green peppercorn	
Red wine and rosemary	
Hollandaise	3.50

Truffle and Parmesan chips	5.50
Thick cut chips	4.50
Jasmine rice	4.50
Tenderstem broccoli, lemon oil and sea salt	4.50
Olive oil mashed potato	4.25
Green beans and roasted almonds	4.50
Herbed green salad	3.95

DESSERTS

Whiskey crème brûlée 7.95

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Apple tart fine 9.50

Baked apple tart with vanilla ice cream and Calvados flambé

Chocolate bombe 9.95

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Blackberry ice cream sundae 9.25

Vanilla ice cream with meringue, roasted hazelnuts, blackberry mousse, shortbread and a warm blackberry sauce

Rum baba 9.75

Plantation rum soaked sponge with Chantilly cream and raspberries

Cappuccino cake 8.50

Warm chocolate cake, milk mousse and coffee sauce

Ice creams and sorbets 6.75

Selection of dairy ice creams and fruit sorbets

Frozen berries 8.25

Mixed berries with yoghurt sorbet, warm white chocolate sauce

Selection of three cheeses 11.95

Cooleeney Camembert, Cashel Blue, Cahill's porter, olive croutons, chutney and rye crackers

Mini chocolate truffles 4.50

With a liquid salted caramel centre

3PM – 5PM

CREAM TEA

8.75

Freshly baked fruited scones, Rodda's clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

AFTERNOON TEA

19.75

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich
Smoked salmon on dark rye style bread with cream cheese and chives

SWEET

Warm fruited scones with Rodda's clotted cream and strawberry preserve
Raspberry cheesecake
Chocolate and salted caramel mousse
Crème brûlée doughnut
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA

32.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

Our exclusive Private Dining Room: The Jonathan Swift Room is now available for private hire please ask one of our staff members for more information