



**Zucchini fritti**

*Crispy courgette fries with lemon, chilli and mint yoghurt*  
6.95

**Salt-crusted Bretzel bakery  
sourdough bread**

*With salted Glenilen butter*  
4.75

STARTERS

**Roast pumpkin soup**

*Creamed pumpkin with ricotta, pine nuts and crispy sage*  
7.50

**Prawn cocktail**

*Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce*  
11.95

**Crispy duck salad**

*Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger*  
10.50

**Endive and Stilton salad**

*Shaved apple, cranberries and caramelised hazelnuts*  
7.95

**Buffalo mozzarella**

*Crispy artichokes, pear and truffle honey*  
10.75

**Truffled orzo pasta**

*Baked truffle pasta with sautéed girolle mushrooms*  
10.95

**Smoked salmon and crab**

*Wright's of Howth Organic Irish smoked salmon with West Coast crab and dill cream with soda bread*  
13.95

MAINS

**Roast rump of Blackface lamb**

*Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce*  
21.95

**Chicken Milanese**

*Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce*  
19.95

**The Ivy hamburger**

*Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips*  
Add Hegarty's cheddar 1.95  
16.95

**Dukka spiced sweet potato**

*Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce*  
16.50

**The Ivy shepherd's pie**

*Slow-braised Blackface lamb and beef with Hegarty's cheddar and potato mash*  
16.95

**Roast salmon fillet**

*Sprouting broccoli, smoked almonds and a herb sauce on the side*  
20.95

**Roasted butternut squash with grains**

*Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing*  
15.95

**John Stone Rib-eye 12oz/340g**

*Dry-aged grass-fed*  
33.95

**Blackened cod fillet**

*Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise*  
19.95

SIDES

**Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing**

4.50

**Sprouting broccoli, lemon oil and sea salt**

4.50

**Green beans and roasted almonds**

4.75

**Herbed green salad**

3.95

**Jasmine rice with toasted sesame**

4.50

**Chips**

4.50

**Olive oil mashed potato**

4.50

**Truffle and Parmesan chips**

5.50

**Creamed spinach, toasted pine nuts and grated Parmesan**

4.75

**Peas, sugar snap and baby shoots**

3.95

**Baby San Marzano tomato and basil salad with Pedro Ximenez dressing**

4.75

DESSERTS

**Whiskey crème brûlée**

*Set Dubliner whiskey vanilla custard with a caramelised sugar crust*  
8.50

**Selection of three cheeses**

*Cooleeney Camembert, Cashel Blue, Cahill's porter, olive croutons, chutney, caramelised pecans and rye crackers*  
12.50

**Frozen berries**

*Mixed berries with yoghurt sorbet and warm white chocolate sauce*  
8.75

**Ice creams and sorbets**

*Selection of dairy ice creams and fruit sorbets*  
6.75

**Chocolate bombe**

*Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce*  
10.50

A discretionary service charge of 12.5% will be added to your bill on tables of five and above.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.