

**Zucchini fritti**

*Crispy courgette fries with lemon, chilli and mint yoghurt*  
6.75

**Salt-crusted sourdough bread**

*With salted butter*  
4.50

**Truffle arancini**

*Fried Arborio rice balls with truffle cheese*  
5.95

STARTERS

**White onion soup**

*Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons*  
6.95

**Prawn cocktail**

*Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce*  
11.50

**Mozzarella di bufala**

*San Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil*  
9.95

**Tuna carpaccio**

*Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots*  
11.95

**Crispy duck salad**

*Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger*  
9.75

**Smoked salmon and crab**

*Oak smoked salmon, crab and dill cream with dark rye bread*  
13.50

**Truffled orzo pasta**

*Baked truffle pasta with sautéed girolle mushrooms*  
10.50

**Duck liver parfait**

*Caramelised hazelnuts, truffle, tamarind glazewith pear and ginger compote, toasted brioche*  
8.75

**Apple and Stilton salad**

*Soft Stilton cheese with golden raisins, caramelised hazelnuts, celery and Belgian endive*  
7.50

MAINS

**Slow-cooked lamb shoulder**

*Herb crust, creamed potato, carrots, swede and a rosemary sauce*  
19.95

**Chicken Milanese**

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

**The Ivy hamburger**

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

**Roast salmon fillet**

*Tenderstem broccoli, smoked almonds and a soft herb sauce on the side*  
19.75

**The Ivy shepherd's pie**

*Slow-braised lamb shoulder with beef and Dubliner Cheese potato mash*  
15.95

**Chargrilled halloumi with Padrón peppers**

*Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce*  
15.95

**Roasted butternut squash with grains**

*Buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing*  
14.95

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

*Dry-aged grass-fed*  
33.50

**Blackened cod fillet**

*Baked in a banana leaf with citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise*  
19.50

SIDES

**Baked sweet potato, harissa cocunut "yoghurt", mint and coriander dressing**  
4.50

**Tenderstem broccoli, lemon oil and sea salt**  
4.50

**Green beans and roasted almonds**  
4.50

**Herbed green salad**  
3.95

**Thick cut chips**  
4.50

**Jasmine rice**  
4.50

**Olive oil mashed potato**  
4.25

**Truffle and Parmesan chips**  
5.50

**Creamed spinach, toasted pine nuts and grated Parmesan**  
4.75

**Peas, sugar snap and baby shoots**  
3.95

**Romanella tomato and basil salad with Pedro Ximenez dressing**  
4.75

DESSERTS

**Whiskey crème brûlée**

*Set Dubliner whiskey vanilla custard with a caramelised sugar crust*  
7.95

**Selection of three cheeses**

*Cooleeney Camembert, Cashel Blue, Cahill's porter, olive croutons, chutney and rye crackers*  
11.95

**Rum baba**

*Plantation rum soaked sponge with Chantilly cream and raspberries*  
9.75

**Frozen berries**

*Mixed berries with yoghurt sorbet and warm white chocolate sauce*  
8.25

**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*  
9.95

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