

THIRST QUENCHERS

The Ivy Bloody Mary <i>Wyborowa vodka, homemade spice mix & tomato juice</i>	12.00
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	3.00
Orange, apple, grapefruit	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

Spiced green olives 3.95 <i>Gordal olives with chilli, coriander and lemon</i>
Salted smoked almonds 3.75 <i>Hickory smoked and lightly spiced</i>

White onion soup 6.95 <i>Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons</i>
Crispy duck salad 9.75 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>
Smoked salmon and crab 14.95 <i>Wright's of Howth Organic Irish smoked salmon with West Coast crab and dill cream with soda brea</i>
Organic Irish smoked salmon 12.50 <i>From the award winning Wright's of Howth smokehouse, served with soda bread</i>

Eggs Benedict and chips 12.50 <i>Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress</i>
Eggs Royale and chips 13.25 <i>Smoked salmon, two poached hen's eggs, hollandaise sauce, watercress and chips</i>
Avocado and spinach Benedict, chips 11.95 <i>Avocado, raw baby spinach, two poached hen's eggs on toasted soda farls, hollandaise sauce and sesame, with chips</i>

Chicken bourguignon <i>Flat-iron chicken with crispy skin, creamed potato and bacon lardons</i>	18.95
The Ivy hamburger <i>Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips</i> Add Hegarty's cheddar 1.50	16.50
Steak, egg & chips <i>Thinly beaten minute steak, chips and two fried hen's eggs</i>	16.95
Chicken Milanese 19.50 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	
Steak tartare with Dubliner whiskey 23.50 <i>Hand-chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and chips</i>	
John Stone Rib-eye 33.50 <i>12oz/340g Dry-aged grass-fed</i>	
Miso-coated chicken breast 17.95 <i>Grilled chicken with a salad of herbs, apples, grapes, pomegranate and a tarragon yoghurt sauce on the side</i>	
Roast salmon fillet 19.95 <i>Tenderstem broccoli, smoked almonds and a soft herb sauce on the side</i>	

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
Truffle and Parmesan chips	5.50
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

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

BRUNCH
From 11AM
Saturday & Sunday

Zucchini fritti 6.75 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>
Salt-crusted Bretzel bakery sourdough bread 4.50 <i>With salted Glenilen butter</i>

STARTERS

Prawn cocktail 11.50 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>
Apple and Cashel Blue salad 7.50 <i>Cashel Blue cheese with golden raisins, caramelised hazelnuts, celery and endive</i>
Steak tartare with Dubliner whiskey 11.25 <i>Hand-chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and granary toast</i>
Mozzarella di bufala 9.95 <i>San Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil</i>
Steak sandwich "French dip" 16.75 <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and chips</i>
HLT open sandwich 12.95 <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>
Truffle chicken sandwich and chips 14.50 <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>
Hot buttermilk pancakes 10.50 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>

MAINS

The Ivy shepherd's pie 15.95 <i>Slow-braised Black faced lamb and beef with Hegarty's cheddar and potato mash</i>
Salmon and smoked haddock fish cake 15.75 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>
Simply grilled fish MP <i>Sourced daily</i>
Chargrilled halloumi with Padrón peppers 15.95 <i>Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce</i>
Crab linguine 19.75 <i>West Coast Crab tossed with linguine, courgettes, chilli, smoked garlic, lemon and rocket</i>
Grilled 'Native' Lobster 42.50 <i>(Market availability) Garlic and parsley butter with watercress and chips</i>
Fish & chips 16.95 <i>Battered cod served with mashed peas, chips and tartare sauce</i>

SAUCES

Béarnaise	3.50
Green peppercorn	
Red wine and rosemary Hollandaise	

SANDWICHES
11:30AM – 5PM

HLT open sandwich 12.95 <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>
The Ivy hamburger 16.50 <i>Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish, ketchup and chips</i> Add Hegarty's cheddar 1.50
Smoked salmon and crab open sandwich 14.95 <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>
Steak sandwich "French dip" 16.75 <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and chips</i>
Truffle chicken sandwich and chips 14.50 <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>

AFTERNOON MENU
3PM – 5PM

CREAM TEA 8.75
Freshly baked fruited scones, 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
Organic Irish Smoked Salmon on soda bread with cream cheese and chives

SWEET
Warm fruited scones with 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

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