

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

THIRST QUENCHERS	
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 & soda over ice with an orange twist</i>	10.50

COCKTAILS	
Ivy Special G&T wine glass <i>Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic</i>	10.00
Rosemary & Basil G&T balloon <i>Mil Irish gin, London essence grapefruit & rosemary tonic served with rosemary sprig & a grapefruit twist</i>	12.00
Elderflower & Juniper G&T rocks <i>Juniper-rich Plymouth gin paired with Fever-Tree elderflower tonic</i>	12.00
T & T high-ball <i>Tanqueray 10 gin & Schweppes 1783 salty lemon tonic with a slice of pink grapefruit</i>	12.00
Jasmine & Peppermint G&T ceramic cup <i>Monkey 47 gin, Fever-Tree aromatic tonic served over Chartreuse-washed ice, finished with a peppermint mist & jasmine pearls</i>	13.00
Wild G&T bamboo high-ball <i>Glendalough wild botanical Irish gin with Fever-Tree Indian tonic & a wedge of fresh orange</i>	11.00

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 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

BREAKFAST <i>Until 11:30AM</i> <i>(Until 11AM Saturday & Sunday)</i>	🌿	BRUNCH <i>From 11AM</i> <i>Saturday & Sunday</i>
SET MENU 11:30AM – 6:30PM <i>Monday – Friday</i>		
Two courses 19.95		Three courses 24.95
<i>Please ask your server for the menu</i>		

Spiced green olives 4.25 <i>Gordal olives with chilli, coriander and lemon</i>
Zucchini fritti 6.95 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>

Roast pumpkin soup 7.50 <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>
Endive and Stilton salad 7.95 <i>Shaved apple, cranberries and caramelised hazelnuts</i>
Buffalo mozzarella 10.75 <i>Crispy artichokes, pear and truffle honey</i>
Tempura prawns 12.95 <i>Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce</i>

Grilled 'Native' Lobster 43.50 <i>(Market availability) Garlic and parsley butter with watercress and chips</i>
Fish & chips 17.95 <i>Battered cod served with mashed peas, chips and tartare sauce</i>

Blackened cod fillet 16.95 <i>Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>
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VEGETABLES	
Dukkah spiced sweet potato 16.50 <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>	
Roasted butternut squash with grains 15.95 <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>	

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.50
San Marzanino tomato and basil salad with Pedro Ximenez dressing 4.75
Peas, sugar snaps and baby shoots 3.95

THE IVY

ALL DAY MENU

From 11:30AM

Truffle arancini 5.95
Fried Arborio rice balls with truffle and Parmesan

STARTERS	
Raw market salad 8.25 <i>Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing</i>	Crispy duck salad 10.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>
Steak tartare with Dubliner whiskey 11.95 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	

MAINS	
Grilled sea bass fillet 25.95 <i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>	Salmon and smoked haddock fish cake 16.50 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>
Market special MP of the day	Simply grilled fish MP <i>Sourced daily</i>

STEAKS	
<i>All our prime steaks are from grass-fed cattle selected and dry-aged by John Stone of Ballymahon County Longford</i>	
Steak, egg & chips 17.95 <i>Thinly beaten minute steak, chips and two fried hen's eggs</i>	Sirloin 8oz/227g 27.50 <i>Flavourful, mature, grass-fed</i>
Steak tartare with Dubliner whiskey 23.95 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips</i>	Fillet 7oz/198g 32.95 <i>Succulent, prime centre cut, grass-fed</i>
	John Stone Rib-eye 12oz/340g 33.95 <i>Dry-aged grass-fed</i>

SAUCES		
Béarnaise	Green peppercorn Red wine and rosemary 3.95	Hollandaise
Chicken bourguignon 19.50 <i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>	Roast rump of Blackface lamb 21.95 <i>Herb crust, creamed potato, carrots, swede and a rosemary sauce</i>	
Chicken Milanese 19.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	Warm chicken salad 17.95 <i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>	

SIDES		
Chips 4.50	Truffle and Parmesan chips 5.50	Olive oil mashed potato 4.50
Jasmine rice with toasted sesame 4.50	Green beans and roasted almonds 4.75	

Salted smoked almonds 3.95 <i>Hickory smoked and lightly spiced</i>
Salt-crusted Bretzel bakery sourdough bread 4.75 <i>With salted butter</i>

Truffled orzo pasta 10.95 <i>Baked truffle pasta with sautéed girolle mushrooms</i>	Organic Irish smoked salmon 12.50 <i>From the award winning Wright's of Howth smokehouse, served with soda bread</i>
Prawn cocktail 11.95 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	Smoked salmon and crab 13.95 <i>Wright's of Howth Organic Irish smoked salmon with West Coast crab and dill cream with soda bread</i>

Monkfish and prawn curry 22.95 <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>
Crab linguine 21.50 <i>West Coast Crab tossed with linguine, courgettes, chilli, smoked garlic, lemon and rocket</i>

Roast salmon fillet 20.95 <i>Sprouting broccoli, smoked almonds and a herb sauce on the side</i>
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The Ivy hamburger 16.95 <i>Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips</i> Add Hegarty's cheddar 1.95
The Ivy shepherd's pie 16.95 <i>Slow-braised Blackface lamb and beef with Hegarty's cheddar and potato mash</i>

Herbed green salad 3.95	Creamed spinach, toasted pine nuts and grated Parmesan 4.75	Sprouting broccoli, lemon oil and sea salt 4.50
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SANDWICHES	
11:30AM – 5PM	
HLT open sandwich 13.50 <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	
The Ivy hamburger 16.95 <i>Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips</i> Add Hegarty's cheddar 1.95	

Smoked salmon and crab open sandwich 15.50 <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>
Steak sandwich "French dip" 17.50 <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and chips</i>
Truffle chicken sandwich and chips 15.75 <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>

DESSERTS	
Cappuccino cake 8.75 <i>Warm chocolate cake, milk mousse and coffee sauce</i>	Whiskey crème brûlée 8.50 <i>Set Dubliner whiskey vanilla custard with a caramelised sugar crust</i>
Chocolate bombe 10.50 <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	Mini chocolate truffles 4.75 <i>With a liquid salted caramel centre</i>

AFTERNOON MENU	
3PM – 5PM	
CREAM TEA 9.25 Freshly baked fruited scones, clotted cream and strawberry preserve <i>Includes a choice of teas, infusions or coffees</i>	
AFTERNOON TEA 21.50	
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 <i>Includes a choice of teas, infusions or coffees</i>	
CHAMPAGNE AFTERNOON TEA 33.50	
Afternoon tea with a glass of Champagne <i>Includes a choice of teas, infusions or coffees</i>	

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.

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