

SPARKLING *125ml*

Prosecco, Biso!, Jeio, Veneto, Italy	9.00
The Ivy Collection Champagne, Champagne, France	13.00
Laurent-Perrier, La Cuvée Brut, Champagne, France	18.50
Laurent-Perrier, Cuvée Rosé, Champagne, France	23.00

THIRST QUENCHERS

Peach Bellini Peach pulp & Prosecco	9.00
The Ivy Bloody Mary The Ivy spice mix, tomato juice & vodka	14.00
Aperol Spritz Aperol, Prosecco & soda with an orange twist	10.50

COCKTAILS

Ivy Special G&T <i>wine glass</i> Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	10.00
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Rosemary & Basil G&T <i>balloon</i> Míl Irish gin, London essence grapefruit & rosemary tonic served with rosemary sprig & a grapefruit twist	12.00
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Centenary G&T <i>rocks</i> A very special G&T made with our very own Ivy gin, distilled to celebrate 100 years of The Ivy. Juniper rich with wild ivy infusions among other botanicals paired with Fever-Tree elderflower tonic	12.00
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T & T high-ball Tanqueray 10 gin & Schweppes 1783 salty lemon tonic with a slice of pink grapefruit	12.00
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Jasmine & Peppermint G&T <i>ceramic cup</i> Monkey 47 gin, Fever-Tree aromatic tonic served over Chartreuse-washed ice, finished with a peppermint mist & jasmine pearl	13.00
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Wild G&T bamboo <i>high-ball</i> Glendalough wild botanical Irish gin with Fever-Tree Indian tonic & a wedge of fresh orange	11.00
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COOLERS & JUICES

Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.00
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Green juice Avocado, mint, spinach, apple, parsley	4.75
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London Essence Co. Rhubarb & Cardamom Crafted Soda Naturally light soda with earthy, tart rhubarb & aromatic cardamom	3.00
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Rosemary Lemonade A refreshing blend of lemon, lime & Fever-Tree soda with homemade rosemary syrup	3.75
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Choice of fresh juices Orange, apple, grapefruit	3.00
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Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas	8.00
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Strawberries & Cream Soda A blend of strawberry, fruits & vanilla with soda	8.00
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BREAKFAST

Until 11:30am
Monday – Friday
(Saturday & Sunday until 11am)

BRUNCH

From 11am
Saturday & Sunday

SET MENU

11:30am – 6:30pm
Monday – Friday

Two courses – 19.95

Three courses – 24.95

THE IVY ALL DAY MENU *From 11.30am*

Spiced green olives 4.25 Gordal olives with chilli, coriander and lemon	Zucchini fritti 6.95 Crispy courgette fries with lemon, chilli and mint yoghurt	Truffle arancini 5.95 Fried Arborio rice balls with truffle cheese	Salted smoked almonds 3.95 Hickory smoked and lightly spiced	Salt-crusted Bretzel bakery sourdough bread 4.75 with salted butter
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STARTERS

Raw market salad – 8.25 Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing	Steak tartare with Dubliner Whiskey – 11.95 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Organic smoked salmon – 12.50 Smoked salmon, black pepper and lemon with dark soda bread <i>Add crab and dill cream – 4.50</i>
Roasted Roma tomato soup – 7.50 Pine nuts, soft vegan “cheese”, Provençale olives and basil	Crab and avocado tian – 11.75 Picked white crab with soft herbs, watercress and a Bloody Mary sauce	Crispy duck salad – 10.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
Belgian endive salad – 7.95 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs	Asparagus with truffle hollandaise – 11.50 Warm asparagus spears with truffle hollandaise and baby watercress	Prawn cocktail – 11.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
Buffalo mozzarella – 10.75 Asparagus and edamame with roasted pine nuts, pesto and baby basil	Tempura Prawns – 12.95 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce	

MAINS

Grilled ‘Native’ Lobster <i>(Market availability)</i> – 43.50 Garlic and parsley butter with watercress and chips	Grilled sea bass fillet – 25.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	Monkfish and prawn curry 22.95 Keralan curry with jasmine rice, coconut “yoghurt”, coriander and sweet potato crisps	Salmon and smoked haddock fish cake – 16.50 Crushed pea and herb sauce with a soft poached hen’s egg and baby watercress
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Fish & chips –17.95 Battered cod served with mashed peas, thick cut chips and tartare sauce	Crab linguine – 22.95 Pasta and courgette linguine, chilli, smoked garlic, lemon and rocket
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STEAKS

MARKET SPECIAL MP <i>Of the day</i>	All our prime steaks are from grass-fed cattle selected and dry-aged by John Stone of Ballymahon County Longford	SIMPLY GRILLED FISH MP <i>Sourced daily</i>
Blackened cod fillet – 16.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	Minute steak – 20.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	Prawn and avocado burger – 19.95 Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips
Chicken Milanese – 19.50 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto	Steak tartare with Dubliner whiskey – 23.95 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips	Roast salmon fillet – 21.95 Asparagus spears, baby watercress and a herb sauce on the side
Sirloin <i>8oz/227g</i> – 27.50 – Flavourful, mature, grass-fed	Sirloin <i>8oz/227g</i> – 27.50 – Flavourful, mature, grass-fed	The Ivy hamburger – 16.95 Chargrilled “forequarter” burger in a brioche bun with mayonnaise, horseradish ketchup and chips <i>Add Hegarty’s Cheddar – 1.95</i>
Fillet steak <i>7oz/198g</i> – 32.95 – Succulent, prime centre cut, grass-fed	Fillet steak <i>7oz/198g</i> – 32.95 – Succulent, prime centre cut, grass-fed	Roast chicken – 21.50 Roasted half chicken (off the bone) with truffle mashed potato and a wild mushroom cream sauce
John Stone Rib-eye <i>12oz/340g</i> – 33.95 – Dry-aged grass-fed	John Stone Rib-eye <i>12oz/340g</i> – 33.95 – Dry-aged grass-fed	Miso-glazed chicken salad – 17.95 Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce
SAUCES – 3.95 Béarnaise • Green peppercorn • Red wine and rosemary Hollandaise • Roasted mushroom	SAUCES – 3.95 Béarnaise • Green peppercorn • Red wine and rosemary Hollandaise • Roasted mushroom	Roast rump of Blackface lamb – 21.95 Herbed crumb, mustard, creamed potato, carrots, swede and a rosemary sauce

SIDES

Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	4.50	Chips	4.50	Herbed green salad	3.95
San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.75	Truffle and Parmesan chips	5.50	Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Peas, sugar snaps and baby shoots	3.95	Olive oil mashed potato	4.50	Sprouting broccoli, lemon oil and sea salt	4.50
		Jasmine rice with toasted sesame	4.50		
		Green beans and roasted almonds	4.75		

A discretionary optional service charge of 12.5% will be added to your bill. Service charge is distributed amongst the entire team.

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.

SANDWICHES *11:30am – 5pm*

HLT open sandwich – 13.50 Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise	Roast beef sandwich – 18.50 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips
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Smoked salmon and crab open sandwich – 15.50 Organic smoked salmon and crab with crushed avocado, grapefruit and baby watercress	Prawn and avocado burger – 19.95 Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips
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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 <i>SAVOURIES</i> Truffled chicken brioche roll Feta and red pepper sandwich Organic smoked salmon on dark soda bread with cream cheese and chives <i>SWEET</i> 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>
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DESSERTS

Cappuccino cake – 8.75 Warm chocolate cake, milk mousse and coffee sauce	Mini chocolate truffles – 4.75 With a liquid salted caramel centre
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Whiskey crème brûlée – 8.50 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 <i>(14 mins cooking time)</i>
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Chocolate bombe – 10.50 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	Strawberry ice cream sundae – 9.75 Vanilla ice cream with meringue, shortbread and a warm strawberry sauce
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