

THIRST QUENCHERS

Peach Bellini Peach pulp & Prosecco	9.00
Ivy G&T Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic	14.00
Aperol Spritz Over ice with an orange twist	10.50

SPARKLING *125ml*

Prosecco , <i>Bisot, Jeio, Veneto, Italy</i>	9.00
The Ivy Collection Champagne , <i>Champagne, France</i>	13.00
Laurent-Perrier , <i>La Cuvée Brut, Champagne, France</i>	18.50
Laurent-Perrier , <i>Cuvée Rosé, Champagne, France</i>	23.00

COOLERS & JUICES

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

TEA & COFFEE

Ivy 1917 breakfast blend Intense and rich	4.00
Ivy afternoon tea blend Mellow, elegant, refreshing	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 milk / mint / white	4.50
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00

The Ivy Irish Coffee Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee & double cream finished with nutmeg & cinnamon	11.00
---	-------

BREAKFAST

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

SET MENU

11:30am – 6:30pm
Monday – Friday

THE IVY BRUNCH *From 11.00am*

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
---	---	--	--	---

STARTERS

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	Buffalo mozzarella – 10.75 Asparagus and edamame with roasted pine nuts, pesto and baby basil
Crispy duck salad 10.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesameseeds, coriander and ginger	Steak tartare with Dubliner whiskey – 11.95 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and granary toast	Organic smoked salmon – 12.50 Smoked salmon, black pepper and lemon with dark soda bread <i>Add crab and dill cream – 4.50</i>
Belgian endive salad – 7.95 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs	Prawn cocktail – 11.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Asparagus with truffle hollandaise - 11.50 Warm asparagus spears with truffle hollandaise and baby watercress

MAINS

Eggs Benedict and chips – 13.25 Traditional roast ham, toasted soda farls, two poached hen’s eggs with hollandaise sauce and watercress	Miso-glazed chicken salad – 17.95 Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce	Avocado and spinach Benedict chips – 12.50 Avocado, raw baby spinach, two poached hen’s eggs on toasted soda farls, hollandaise sauce and sesame, with chips	Gluten-free buttermilk pancakes – 11.50 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
---	--	--	---

Roast beef sandwich – 18.50 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips

HLT open sandwich – 13.50 Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise

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>

Steak tartare with Dubliner whiskey – 23.95 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips

John Stone Rib-eye <i>12oz/340g</i> – 33.95 Dry-aged grass-fed
--

SAUCES – 3.95 Béarnaise • Green peppercorn • Red wine and rosemary Hollandaise • Roasted mushroom

CLASSICS

The Ivy shepherd’s pie – 16.95 Slow-braised Blackface lamb and beef with Hegarty’s Cheddar and potato mash
--

Minute steak – 20.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
--

Chicken Milanese – 19.50 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto

Roast chicken – 21.50 Roasted half chicken (off the bone) with truffle mashed potato and a wild mushroom cream sauce
--

Salmon and smoked haddock fish cake – 16.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
--

SIMPLY GRILLED FISH MP

Sourced daily

SIDES

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

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.

DESSERTS

Whiskey crème brûlée Set Dubliner whiskey vanilla custard with a caramelised sugar crust	8.50
--	------

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

Strawberry ice cream sundae Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	9.75
---	------

Cappuccino cake Warm chocolate cake, milk mousse and coffee sauce	8.75
---	------

Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	6.75
--	------

Frozen berries Mixed berries with yoghurt sorbet, warm white chocolate sauce	8.75
--	------

Mini chocolate truffles With a liquid salted caramel centre	4.75
---	------

Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	9.50
--	------

Selection of Irish cheeses Served with traditional accompaniments	12.50
---	-------

AFTERNOON MENU

3pm – 5pm

CREAM TEA – 9.25

Freshly baked fruited scones, clotted cream and strawberry preserve

Includes a choice of teas, infusions or coffees

AFTERNOON TEA – 21.50

SAVOURIES

Truffled chicken brioche roll

Feta and red pepper sandwich

Organic smoked salmon on dark 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 – 33.50

Afternoon tea with a glass of Champagne

Includes a choice of teas, infusions or coffees