

THE IVY

DAWSON STREET

DUBLIN



AFTERNOON TEA

3pm – 5pm *daily*

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



BREAKFAST

Until 11:30am ♦ *Until 11am Saturday & Sunday*

PASTRIES & TOAST

Breakfast pastries	4.95	Butter croissant	3.75
Mini pastries with butter and preserves		with preserves	
Toast and preserves	3.95		
Choice of white, granary or gluten-free			

THE IVY FULL IRISH BREAKFAST

Smoked streaky bacon, sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans

Served with a choice of white, granary or gluten-free toast

16.95

THE IVY VEGETARIAN BREAKFAST

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of white, granary or gluten-free toast

15.95

EGGS

Eggs Benedict Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress	10.50	Scrambled eggs and smoked salmon Scrambled hen's eggs, organic smoked salmon	12.95
Eggs Royale Organic smoked salmon, two poached hen's eggs, toasted soda farls with hollandaise sauce and watercress	12.50	Avocado and spinach Benedict Avocado, raw baby spinach, two poached hen's eggs on toasted soda farls, hollandaise sauce and sesame	10.95

LIGHT & HEALTHY

Crushed avocado on gluten-free toast Avocado, lime and coriander with sunflower, pumpkin, linseed, sesame and pomegranate on dark caraway	9.50	Organic smoked salmon Smoked salmon, black pepper and lemon with dark soda bread	12.50
Caramelised ruby grapefruit Pink ruby grapefruit caramelised with demerara sugar	4.95	Gluten-free organic granola Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk	6.50
Dairy-free coconut "yoghurt" with berries Crushed pistachio, chia seeds, basil and maple syrup	6.95		

**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.

JUICES

Choice of fresh juices	3.00
Orange, apple, grapefruit, cranberry	
Green juice	3.00
Avocado, mint, spinach, apple, parsley	
Rosemary Lemonade	3.75
A refreshing blend of lemon, lime & Fever-Tree soda with homemade rosemary syrup	
Strawberry & Vanilla Soda	8.00
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	

COOLERS

Peach & elderflower iced tea	4.00
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Seedlip Garden & Tonic	8.00
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
London Essence Co. Rhubarb & Cardamom Crafted Soda	3.00
Naturally light soda with earthy, tart rhubarb & aromatic cardamom	

TEA

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

COFFEE

Pot of coffee and cream	4.00
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Hot chocolate milk / mint / white	4.25
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00
The Ivy Irish Coffee	11.00
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee & double cream finished with nutmeg & cinnamon	

SOFT DRINKS

Coca-Cola	2.50
Diet Coke, Coke Zero	2.25
Fever-Tree soft drinks range of tonics , Madagascan cola, ginger beer, ginger ale, lemonade	3.25
Tipperary Still Mineral Water 750ml	3.50
Tipperary Sparkling Mineral Water 750ml	3.50

BRUNCH

From 11am *Saturday & Sunday*

SET MENU

11:30am – 6:30pm *Monday – Friday*

AFTERNOON TEA

3pm – 5pm *Daily*



Two courses 19.95
Three courses 24.95

Please ask your server for the menu

AFTERNOON

From 11.30am *Until 5pm*

SAVOURY

HLT open sandwich	13.50	Roast beef sandwich	18.50
Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise		Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips	
The Ivy hamburger	16.95	Organic smoked salmon and crab open sandwich	15.50
Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add Hegarty's cheddar - 1.95</i>		Smoked salmon and crab with crushed avocado, grapefruit and baby watercress	
The Ivy shepherd's pie	16.95	Miso-glazed chicken salad	17.95
Slow-braised Blackface lamb and beef with Hegarty's cheddar and potato mash		Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce	
Prawn and avocado burger	19.95	Selection of Irish cheeses	12.50
Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips		Served with traditional accompaniments	
Salmon and smoked haddock fish cake	16.50		
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress			

DESSERTS

Whiskey crème brûlée
Set Dubliner whiskey vanilla custard with a caramelised sugar crust
8.50
Mini chocolate truffles
With a liquid salted caramel centre
4.75
Cappuccino cake
Warm chocolate cake, milk mousse and coffee sauce
8.75

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

Frozen berries
Mixed berries with yoghurt sorbet and warm white chocolate sauce
8.75
Ice creams and sorbets
Selection of dairy ice creams and fruit sorbets
6.75
Apple tart fine
Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 min cooking time)</i>
9.50

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.