

**Salted smoked almonds**  
Hickory smoked and  
lightly spiced  
3.95

**Salt-crusted Bretzel bakery**  
**sourdough bread**  
with salted butter  
4.75

**Zucchini fritti**  
Crispy courgette fries with  
lemon, chilli and mint yoghurt  
6.95

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
4.25

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
5.95

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## STARTERS

**Garden pea soup**  
Crushed peas with ricotta,  
mint and lemon balm  
7.50

**Prawn cocktail**  
Classic prawn cocktail with baby gem,  
avocado, cherry tomatoes  
and Marie Rose sauce  
11.95

**Buffalo mozzarella**  
Sliced peaches with Nocellara olives, smoked  
almonds, pesto and picked mint  
10.75

**Crispy duck salad**  
Warm crispy duck with five spice dressing,  
toasted cashews, watermelon, beansprouts,  
sesame seeds, coriander and ginger  
10.50

**Steak tartare with Dubliner whiskey**  
Hand-chopped beef striploin with a Tabasco  
mustard dressing, cornichons, shallot, parsley,  
egg yolk and toasted granary  
11.95

**Crab and apple salad**  
Cucumber, watermelon, radish,  
edamame and coriander  
12.95

**Asparagus with truffle hollandaise**  
Warm asparagus spears with truffle hollandaise  
and baby watercress  
11.50

**Tempura Prawns**  
Crunchy fried Nobashi prawns with pickled  
mouli, cucumber, edamame  
and a matcha tea sauce  
12.95

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## MAINS

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

**Monkfish and prawn curry**  
Keralan curry with jasmine rice,  
coconut "yoghurt", coriander and  
sweet potato crisps  
22.95

**Roast salmon fillet**  
Asparagus spears, baby watercress  
and a herb sauce on the side  
21.95

**John Stone Rib-eye 10oz/340g**  
Dry-aged, grass-fed  
33.95

**Fillet 7oz/198g**  
Succulent, prime cut, grass-fed  
32.95

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

**Chargrilled halloumi  
with Padrón peppers**  
Red pepper sauce, toasted fregola,  
San Marzanino tomatoes, olives and  
a chilli and mint sauce  
15.95

**Jackfruit and peanut  
bang bang salad**  
Chayote, Chinese leaf, mouli, crispy  
wonton, peanuts and coriander  
13.95

**Blackened cod fillet**  
Baked in a banana leaf with a soy  
and sesame marinade, citrus-pickled  
fennel, grilled broccoli, chilli and  
yuzu mayonnaise  
16.95

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## SIDES

**Herbed green salad**  
3.95

**Baked sweet potato, harissa coconut  
"yoghurt", mint and coriander dressing**  
4.50

**Jasmine rice with toasted sesame**  
4.50

**Creamed spinach, toasted pine nuts  
and grated Parmesan**  
4.75

**Sprouting broccoli, miso butter,  
sesame and chilli**  
4.50

**Chips**  
4.50

**Peas, sugar snap and baby shoots**  
3.95

**Green beans and roasted almonds**  
4.75

**Olive oil mashed potato**  
4.50

**San Marzanino tomato and basil salad  
with Pedro Ximénez dressing**  
4.75

**Truffle and Parmesan chips**  
5.50

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## DESSERTS

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

**Frozen berries**  
Mixed berries with yoghurt sorbet and  
warm white chocolate sauce  
8.75

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

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

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

**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.