

## THIRST QUENCHERS

<b>Peach Bellini</b> Peach pulp & Prosecco	9.50
<b>Ivy G&amp;T</b> Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic	14.00
<b>Aperol Spritz</b> Over ice with an orange twist	10.75

## SPARKLING *125ml*

<b>Prosecco</b> , <i>Bisol, Jeio, Veneto, Italy</i>	9.50
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	13.00
<b>Laurent-Perrier</b> , <i>La Cuvée Brut, Champagne, France</i>	18.50
<b>Laurent-Perrier</b> , <i>Cuvée Rosé, Champagne, France</i>	23.00

## COOLERS & JUICES

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

## TEA & COFFEE

<b>Ivy 1917 breakfast</b> blend Intense and rich	4.00
<b>Ivy afternoon tea blend</b> Mellow, elegant, refreshing	4.00
<b>Ceylon, Earl Grey, Darjeeling</b>	4.00
<b>Sencha, Jasmine pearls</b>	4.75
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.75
<b>Rosebud, Oolong</b>	6.00
<b>Pot of coffee and cream</b>	4.00
<b>Hot chocolate</b> milk / mint / white	4.50
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>Vanilla shakerato</b> Espresso shaken with ice, served in a martini glass	4.00

<b>The Ivy Irish Coffee</b> Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee & double cream finished with nutmeg & cinnamon	11.00
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### BREAKFAST

Until 11:30am  
Monday – Friday

Until 11:00am  
Saturday – Sunday

### SET MENU

11:30am – 6:30pm  
Monday – Friday

Two courses – 19.95

Three courses – 24.95

## THE IVY



### BRUNCH MENU

*From 11.00am*

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

<b>Garden pea soup</b> – 7.50 Crushed peas with ricotta, mint and lemon balm	<b>Prawn cocktail</b> – 12.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	<b>Buffalo mozzarella</b> – 10.75 Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint
<b>Crispy duck salad</b> 10.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	<b>Crab and apple salad</b> – 12.95 Cucumber, watermelon, radish, edamame and coriander	<b>Organic smoked salmon</b> – 12.50 Smoked salmon, black pepper and lemon with dark soda bread <i>Add crab and dill cream – 4.50</i>
<b>Heritage tomato and feta salad</b> – 7.95 Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing	<b>Steak tartare with Dubliner whiskey</b> – 12.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and granary toast	<b>Asparagus with truffle hollandaise</b> - 11.50 Warm asparagus spears with truffle hollandaise and baby watercress

## MAINS

<b>Eggs Benedict and chips</b> – 13.25 Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress	<b>Grilled chicken salad</b> – 17.95 Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing	<b>Gluten-free buttermilk pancakes</b> – 11.50 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	<b>Avocado Benedict and chips</b> – 12.50 Avocado, two poached hen's eggs on toasted soda farls, hollandaise sauce and sesame with chips
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<b>Roast beef sandwich</b> – 18.50 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips
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<b>Heirloom tomato open sandwich</b> – 12.95 Mixed heirloom tomatoes, Greek feta-style "cheese" spread, baby gem leaves, pickled onions and baby basil
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<b>The Ivy hamburger</b> – 16.95 Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips <i>Add Hegarty's Cheddar – 1.95</i>
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<b>Steak tartare with Dubliner whiskey</b> – 23.95 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips
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<b>John Stone Rib-eye</b> <i>10oz/340g</i> – 33.95 Dry-aged grass-fed
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<b>SAUCES</b> – 3.95 Béarnaise • Green peppercorn • Red wine and rosemary Hollandaise • Roasted mushroom
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## CLASSICS

<b>The Ivy shepherd's pie</b> – 16.95 Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash
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<b>Minute steak</b> – 20.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
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<b>Chicken Milanese</b> – 19.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto
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<b>Roast chicken</b> – 22.50 Roasted half chicken (off the bone) with truffle mashed potato and a wild mushroom cream sauce
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<b>Salmon and smoked haddock fish cake</b> – 16.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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SIMPLY GRILLED FISH MP  
*Sourced daily*

## SIDES

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

<b>Whiskey crème brûlée</b> Set Dubliner whiskey vanilla custard with a caramelised sugar crust	8.95
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<b>Chocolate bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	10.95
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<b>Pistachio and raspberry ice cream sundae</b> Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	9.75
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<b>Cappuccino cake</b> Warm chocolate cake, milk mousse and coffee sauce	8.75
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<b>Ice creams and sorbets</b> Selection of dairy ice creams and fruit sorbets	6.75
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<b>Frozen berries</b> Mixed berries with yoghurt sorbet, warm white chocolate sauce	8.75
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<b>Mini chocolate truffles</b> With a liquid salted caramel centre	4.75
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<b>Apple tart fine</b> Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	9.75
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<b>Selection of Irish cheeses</b> Served with traditional accompaniments	12.50
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## 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*