

SPARKLING

	<i>125ml</i>
Prosecco, BisoI, Jeio, Veneto, Italy	9.50
The Ivy Collection Champagne, Champagne, France	13.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	18.50
Laurent-Perrier, Cuvée Rosé, Champagne, France	23.00

THIRST QUENCHERS

Peach Bellini Peach pulp and Prosecco	9.50
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and vodka	14.00
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.75

GIN & TONICS

The Ivy Special G&T wine glass Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	10.75
Rosemary & Basil G&T balloon Ml Irish gin, London essence grapefruit & rosemary tonic served with rosemary sprig and a grapefruit twist	12.00
Centenary G&T rocks 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
T & T high-ball Tanqueray 10 Gin and Schweppes 1783 Salty Lemon Tonic with a slice of pink grapefruit	12.00
Pink G&T balloon glass Beefeater Pink Gin with Fever-Tree Elderflower Tonic and fresh strawberries	11.00
Wild G&T bamboo high-ball Glendalough Wild Botanical Irish Gin with Fever-Tree Indian Tonic and a wedge of fresh orange	11.00

COOLERS & JUICES

Peach & Elderflower Iced Tea With The Ivy 1917 and afternoon tea blends	4.00
Green juice Avocado, mint, spinach, apple, parsley	3.50
London Essence Co. Rhubarb & Cardamom Crafted Soda Naturally light soda with earthy, tart rhubarb & aromatic cardamom	3.50
Rosemary Lemonade A refreshing blend of lemon, lime and Fever-Tree Soda with homemade rosemary syrup	3.95
Choice of fresh juices Orange, apple, grapefruit	3.50
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

All day dining. Every day.

OPEN FOR BREAKFAST

Until 11:30am Monday - Friday | Until 11am Saturday - Sunday

<p>ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p> <p>BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</p>	<p>SET MENU</p> <p>Served 11:30am - 6.30pm Monday - Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 19.95 Three courses - 24.95</p>
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PRIVATE DINING

Available for all meetings, events and celebrations for up to 50 guests. *Please ask for details.*

Gift vouchers available for every occasion.



ALL DAY MENU

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

<p>Raw market salad – 8.25 Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing</p> <p>White onion soup – 7.50 Onion Lyonnaise, truffle mascarpone and toasted brioche</p> <p>Steak tartare with Dubliner Whiskey – 12.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</p>	<p>Buffalo mozzarella – 10.75 Crispy artichokes, pear and truffle honey</p> <p>Organic Galway Bay smoked salmon and crab – 16.95 With dill cream and dark rye bread</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p style="text-align: center;">Seared Atlantic scallops – 13.95</p> <p>Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb</p> </div>	<p>Tempura Prawns – 13.50 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce</p> <p>Crispy duck salad – 10.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</p> <p>Creamed truffle potato – 8.50 Sautéed wild mushrooms, egg yolk, black garlic purée and crisp sourdough</p>	<p>Prawn cocktail – 12.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p style="text-align: center;">Salt and pepper squid – 9.95</p> <p>With wasabi mayonnaise, lime, coriander and chilli</p> </div> <p>Organic Galway Bay smoked salmon – 13.95 With black pepper, lemon and dark soda bread</p>
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MAINS

<p>Grilled ‘native’ lobster (market availability) – 44.95 Garlic and parsley butter with watercress and chips</p> <p>Fish & chips – 17.95 Battered cod served with mashed peas, thick cut chips and tartare sauce</p>	<p>Grilled sea bass fillet – 26.50 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</p> <p>Monkfish and prawn curry 23.95 Keralan curry with jasmine rice, coconut “yoghurt”, coriander and sweet potato crisps</p>	<p>Salmon and smoked haddock fish cake – 16.50 Crushed pea and herb sauce with a soft poached hen’s egg and baby watercress</p> <p>Crab linguine – 23.50 Pasta and courgette linguine, chilli, smoked garlic, lemon and rocket</p>	<p>Blackened cod fillet – 18.50 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</p> <p>Chicken Milanese – 19.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</p>
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MARKET SPECIAL MP

Of the day

STEAKS

All our prime steaks are from grass-fed cattle selected and dry-aged by John Stone of Ballymahon County Longford

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

John Stone 1100g Tomahawk steak - 85.00
(For 2 to share)
Truffle Parmesan chips, green beans with almonds, peppercorn and Béarnaise sauces

Sirloin 8oz/227g – 27.95
Flavourful, mature, grass-fed

Fillet steak 7oz/198g – 33.95
Succulent, prime centre cut, grass-fed

John Stone Rib-eye 10oz/280g – 34.95
Dry-aged grass-fed

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle sauce

3.95 each

SIMPLY GRILLED FISH MP

Sourced daily

<p>The Ivy shepherd’s pie – 16.95 Slow-braised Blackface lamb and beef with Hegarty’s Cheddar and potato mash</p> <p>Roast rump of lamb – 23.95 Glazed Chantenay carrots, pattypan squash, baby turnips, creamed potato, parsley and red wine sauce</p> <p>Roast chicken – 22.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket</p> <p>Grilled chicken salad – 17.95 Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing</p> <p>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></p>
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<p>Lemon sole on the bone – 26.95 Beurre noisette, caper and lemon</p> <p>The Ivy vegetarian shepherd’s pie – 15.95 Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce</p> <p>Jackfruit and peanut bang bang salad – 13.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander</p> <p>Roast fillet of salmon – 22.50 Sprouting broccoli, Champagne and caper cream sauce</p> <p>Steak tartare with Dubliner whiskey – 23.95 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips</p>

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

11:30am – 5pm

<p>Halloumi open sandwich 13.95 Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce</p> <p>Prawn and avocado open sandwich 15.50 Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce</p> <p>Roast beef sandwich 17.50 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips</p>
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AFTERNOON TEA

3pm – 5pm

<p>Cream Tea – 9.25 Freshly baked fruit scones, clotted cream and strawberry preserve</p> <p style="text-align: center;"><i>Includes a choice of teas, infusions or coffees</i></p>
<p>Afternoon Tea – 21.50 <i>Savouries</i> Truffled chicken brioche roll Feta and red pepper sandwich Organic Galway Bay smoked salmon on dark soda bread with cream cheese and chives</p> <p style="text-align: center;"><i>Sweet</i> Warm fruit scones with clotted cream and strawberry preserve Raspberry Tarte Tropézienne Potted chocolate and caramel Blackberry and Champagne trifle</p> <p style="text-align: center;"><i>Includes a choice of teas, infusions or coffees</i></p>
<p>Champagne Afternoon Tea – 33.50 Afternoon tea with a glass of Champagne <i>Includes a choice of teas, infusions or coffees</i></p>

DESSERTS

<p>Malted banana ice cream – 9.50 Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile</p> <p>Whiskey crème brûlée – 8.95 Set Dubliner whiskey vanilla custard with a caramelised sugar crust</p> <p>Chocolate bombe – 10.95 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</p>	<p>Mini chocolate truffles – 4.75 With a liquid salted caramel centre</p> <p>Apple tart fine – 9.75 Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i></p> <p>Pistachio and raspberry ice cream sundae – 9.75 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce</p>
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Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Allergen charts can be found at the waiter’s station. A discretionary optional service charge of 12.5% will be added to your bill. Service charge is distributed amongst the entire team.