

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

STARTERS**White onion soup**

Onion Lyonnaise, truffle mascarpone and toasted brioche

7.50

Prawn cocktail

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

12.95

Buffalo mozzarella

Crispy artichokes, pear and truffle honey

10.75

Crispy duck salad

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

10.95

Organic Galway Bay Smoked salmon and crab

With dill cream and dark rye bread

16.95

Tempura Prawns

Crunchy fried Nobashi prawns with pickled mooli, cucumber, edamame and a matcha tea sauce

13.50

Steak tartare with Dubliner whiskey

Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

12.50

MAINS**Chicken Milanese**

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

19.95

Monkfish and prawn curry

Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps

23.95

Roast fillet of salmon

Sprouting broccoli, Champagne and caper cream sauce

22.50

John Stone Rib-eye 10oz/280g

Dry-aged, grass-fed

34.95

Fillet steak 7oz/198g

Succulent, prime cut, grass-fed

33.95

The Ivy shepherd's pie

Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash

16.95

The Ivy vegetarian shepherd's pie

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

15.95

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, 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

18.50

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

4.50

Green beans and roasted almonds

4.75

Olive oil mashed potato

4.50

Jasmine rice with toasted sesame

4.50

Chips

4.50

Peas, sugar snap and baby shoots

3.95

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

4.50

Truffle and Parmesan chips

5.50

Creamed spinach, toasted pine nuts and grated Parmesan

4.75

Herbed green salad

3.95

San Marzanino tomato and basil salad with Pedro Ximénez dressing

4.75

DESSERTS**Whiskey crème brûlée**

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

8.95

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

10.95

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

6.75

Selection of Irish cheeses

Served with traditional accompaniments

12.50