

**SPARKLING**

	<i>125ml</i>
<b>Prosecco, BisoI, Jeio, Veneto, Italy</b>	9.50
<b>The Ivy Collection Champagne, Champagne, France</b>	13.50
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	16.50
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	19.95

**THIRST QUENCHERS**

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

**GIN & TONICS**

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	10.75
<b>Rosemary &amp; Basil G&amp;T</b> Mil Irish gin, London essence grapefruit & rosemary tonic served with rosemary sprig and a grapefruit twist	12.00
<b>Centenary G&amp;T</b> 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
<b>T &amp; T</b> Tanqueray 10 Gin and Schweppes 1783 Salty Lemon Tonic with a slice of pink grapefruit	12.00
<b>Pink G&amp;T</b> Beefeater Pink Gin with Fever-Tree Elderflower Tonic and fresh strawberries	11.00
<b>Wild G&amp;T</b> Glendalough Wild Botanical Irish Gin with Fever-Tree Indian Tonic and a wedge of fresh orange	11.00

**COOLERS & JUICES**

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

**GIFT VOUCHERS**

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online [ivycollection.com](http://ivycollection.com)

**BRUNCH**

<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese	<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced	<b>Zucchini fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt	<b>Salt-crusted sourdough bread</b> With salted butter
6.50	4.25	3.95	6.95	4.75

**STARTERS**

<b>Garden pea soup – 7.50</b> Crushed peas, crispy tuile, coconut cream and edible flowers	<b>Steak tartare with Dubliner Whiskey – 12.50</b> Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>Salt and pepper squid – 9.95</b> With wasabi mayonnaise, lime, coriander and chilli	<b>Seared Atlantic scallops – 13.95</b> Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura
<b>Crab and apple salad – 14.50</b> Cucumber, watermelon, radish, edamame and coriander	<b>Organic Galway Bay smoked salmon – 13.95</b> With black pepper, lemon and dark soda bread	<b>Asparagus with truffle hollandaise – 11.50</b> Warm asparagus spears with baby watercress	<b>Crispy duck salad – 10.95</b> Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
<b>Buffalo mozzarella – 10.75</b> Grapes, mint, parsley and hazelnuts		<b>Prawn cocktail – 12.95</b> Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	

**MAINS**

<b>Eggs Benedict and chips – 13.25</b> Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress	<b>Eggs Royale and chips – 14.75</b> Organic smoked salmon, two poached hen's eggs, soda farls, hollandaise sauce, watercress and chips	<b>Non-gluten buttermilk pancakes – 11.50</b> Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	<b>Salmon and smoked haddock fish cake – 16.50</b> Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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**STEAKS**

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

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

**John Stone Fillet of beef 7oz/198g – 33.95**  
Succulent, prime centre cut, grass-fed

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

**John Stone minute steak – 23.95**  
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

**Steak tartare with Dubliner whiskey – 23.95**  
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

**SAUCES**

• Béarnaise • Green peppercorn • Hollandaise • Red wine sauce

3.95 each

**DAILY MARKET SPECIALS**

*Vegetarian and vegan menu available on request.*

**FISH OF THE DAY**

<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	4.75	<b>Sprouting broccoli, lemon oil and sea salt</b>	4.50	<b>Extra virgin olive oil mashed potato</b>	4.50
<b>Peas, sugar snaps and baby shoots</b>	3.95	<b>Green beans and roasted almonds</b>	4.75	<b>Green leaf salad with mixed herbs</b>	3.95
<b>Truffle and Parmesan chips</b>	5.50	<b>Jasmine rice with toasted sesame</b>	3.95	<b>Thick cut chips</b>	4.50
		<b>Truffle mashed potato</b>	4.95		

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. A discretionary optional service charge of 12.5% will be added to your bill.

**DESSERTS**

<b>Whiskey crème brûlée</b> Set Dubliner whiskey vanilla custard with a caramelised sugar crust	8.95
<b>Chocolate bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	10.95
<b>Strawberry ice cream sundae</b> Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	9.75
<b>Vanilla cheesecake</b> Mango, passion fruit and tropical sorbet	9.50
<b>Frozen berries</b> Mixed berries with yoghurt sorbet and warm white chocolate sauce	8.75
<b>Ice creams and sorbets</b> Selection of dairy ice creams and fruit sorbets	6.75
<b>Apple tart fine</b> Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	9.75
<b>Mini chocolate truffles</b> With a liquid salted caramel centre	4.75
<b>Selection of Irish cheeses</b> Served with traditional accompaniments	12.50

**DESSERT WINES**

*(100ml glass)*

<b>Moscato d'Asti, Vietti 'Cascinetta',</b> Piedmont, Italy	7.00
<b>Quinta da Gaivosa LBV Port,</b> Douro, Portugal	10.00
<b>Clos Le Comte Sauternes,</b> Bordeaux, France	11.50
<b>Angove Rare Tawny Port,</b> Barossa, Australia	22.00

**AFTER DINNER DRINKS**

<b>The Ivy Irish Coffee</b> Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and cinnamon	11.00
<b>Salted Caramel Espresso Martini</b> A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	9.75
<b>Vanilla Shakerato</b> Espresso shaken with vanilla syrup, served in a martini glass	4.00

**SHERRY, ARMAGNAC, COGNAC**

*(100ml glass)*

<b>Pajarete 1908 Pedro Ximenez</b>	6.50
<b>Perez Barquero Oloroso Jerez NV</b>	11.00
<b>Delord Armagnac Napoleon</b>	7.00
<b>Delord Creation No.5</b>	15.00
<b>Martell VS</b>	6.50
<b>Remy Martin VSOP</b>	9.50
<b>Martell Cordon Bleu</b>	20.00
<b>Martell XO</b>	25.00
<b>Remy Martin XO</b>	27.00