

**Salted smoked almonds**

Hickory smoked and lightly spiced

3.95

**Salt-crusted 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

6.50

**STARTERS****White onion soup**

Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage

7.50

**Prawn cocktail**

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

12.95

**Buffalo mozzarella**

Sun-dried peppers, San Marzanino tomatoes, black olives, green pesto and pine nuts

10.75

**Steak tartare with Dubliner whiskey**

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

12.50

**Crispy duck salad**

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

10.95

**Tempura Prawns**

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

13.50

**MAINS****Chicken Milanese**

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

19.95

**Roast fillet of salmon**

Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon

22.50

**The Ivy shepherd's pie**

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

16.95

**Monkfish and prawn curry**

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

23.95

**Keralan sweet potato curry**

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

16.95

**John Stone Rib-eye 10oz/280g**

Dry-aged, grass-fed

34.95

**Fillet steak 7oz/198g**

Succulent, prime cut, grass-fed

33.95

**Chargrilled halloumi**

Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh

16.95

**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, lemon oil and sea salt**

4.50

**Green leaf salad with mixed herbs**

3.95

**Green beans and roasted almonds**

4.75

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

4.75

**Truffle and Parmesan chips**

5.50

**Peas, sugar snaps and baby shoots**

3.95

**Extra virgin olive oil mashed potato**

4.50

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

4.95

**Thick cut chips**

4.50

**Truffle mashed potato**

4.95

**Jasmine rice with toasted coconut and coriander**

3.95

**DESSERTS****Whiskey crème brûlée**

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

8.95

**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

**Frozen berries**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

8.75

**Selection of Irish cheeses**

Served with traditional accompaniments

12.50