

SPARKLING

	<i>125ml</i>
Prosecco, BisoI, Jeio, Veneto, Italy	9.95
The Ivy Collection Champagne, Champagne, France	13.95
Laurent-Perrier, La Cuvée Brut, Champagne, France	16.50
Laurent-Perrier, Cuvée Rosé, Champagne, France	19.95

THIRST QUENCHERS

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

GIN & TONICS

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

COOLERS & JUICES

Peach & Elderflower Iced Tea	4.00
With The Ivy 1917 and afternoon tea blends	
Green juice	3.50
Avocado, mint, spinach, apple, parsley	
London Essence Co. Rhubarb & Cardamom Crafted Soda	3.50
Naturally light soda with earthy, tart rhubarb & aromatic cardamom	
Rosemary Lemonade	3.95
A refreshing blend of lemon, lime and Fever-Tree Soda with homemade rosemary syrup	
Choice of fresh juices	3.50
Orange, apple, grapefruit	
Seedlip Garden & Tonic	8.00
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
Strawberries & Cream Soda	8.00
A blend of strawberry, fruits & vanilla with soda	

FESTIVE COCKTAILS

Gingerbread Manhattan	13.00
Maker's Mark Bourbon stirred with Lillet blanc and Lillet Rouge and a gingerbread spice syrup	
Winter vodka and cranberry	11.00
Winter spices shaken with vodka and cranberry juice	
Cognac Mulled Wine	10.50
A hot blend of red wine, Courvoisier VSOP Cognac, winter spices, cinnamon and orange	
Forest Peach	11.50
Vodka, Peach Liqueur, Fino Sherry and cranberry syrup finished with Fever-Tree Soda Water & Prosecco	
Spiced Pear Bellini	10.50
Pear purée and cinnamon spice topped with Prosecco	

ALL DAY MENU

Truffle arancini Fried Arborio rice balls with truffle cheese	Spiced green olives Gordal olives with chilli, coriander and lemon	Salted smoked almonds Hickory smoked and lightly spiced	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt	Salt-crusted sourdough bread With salted butter
6.95	4.25	3.95	6.95	4.95

STARTERS

White onion soup – 7.50 Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage	Beetroot carpaccio – 10.50 Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts	Seared Atlantic scallops – 14.50 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	Steak tartare with Dubliner Whiskey – 13.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary
Crispy duck salad – 11.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Tempura Prawns – 13.50 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce	Creamed truffle potato – 10.95 Sautéed wild mushrooms, egg yolk, black garlic purée and crisp sourdough	Salt and pepper squid – 9.95 With wasabi mayonnaise, lime, coriander and chilli

MAINS

The Ivy shepherd's pie – 16.95 Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash and red wine sauce	Roast corn-fed chicken breast – 21.95 Olive oil mashed potato, crispy kale, black truffle and bourguignon sauce	Blackened cod fillet – 19.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	Keralan sweet potato curry – 16.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	Monkfish and prawn curry – 23.95 Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps	Salmon and smoked haddock fish cake – 16.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
STEAKS					
All our prime steaks are from grass-fed cattle selected and dry-aged by John Stone of Ballymahon County Longford					
Sirloin 8oz/227g – 28.95 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					
• <i>Béarnaise</i> • <i>Green peppercorn</i> • <i>Hollandaise</i> • <i>Red wine sauce</i> 3.95 each					
<i>Vegetarian and vegan menu available on request.</i>					
Chargrilled halloumi – 16.95 Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh					
Chicken Milanese – 19.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce					
Lobster linguine – 34.95 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion					
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> <i>Add pancetta - 2.95</i>					
Fish & chips – 18.95 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce					
Roast fillet of salmon – 23.50 Cracked durum wheat, avocado houmous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce					

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.75	Sprouting broccoli, lemon oil and sea salt	4.95	Extra virgin olive oil mashed potato	4.50
Peas, sugar snaps and baby shoots	3.95	Green beans and roasted almonds	4.75	Green leaf salad with mixed herbs	3.95
Truffle and Parmesan chips	5.50	Jasmine rice with toasted coconut and coriander	3.95	Thick cut chips	4.50
		Truffle mashed potato	4.95	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.95

LUXURY FESTIVE

SPECIALS

Organic Galway Bay smoked salmon – 13.95 With black pepper, lemon and dark soda bread <i>Add Castletownbere crab & dill cream 3.50</i>
Lobster and prawn cocktail – 17.95 Chilled lobster and prawn cocktail with baby gem, avocado, tomatoes and Marie Rose sauce
Buffalo Mozzarella – 11.75 Crispy artichokes, pear and truffle honey

Roast venison loin – 29.95 Celariac purée, pickled blackberries and cranberries, spiced baby beetroot, rosemary red wine sauce
Grilled sea bass fillet – 27.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing
Pumpkin and chestnut risotto – 18.95 Grilled goat's cheese, sage, watercress and gold leaf

Brussels sprouts with chestnuts – 4.50

Christmas pudding – 8.75 Steamed Christmas pudding with almonds, redcurrants and brandy cream
Crozier Blue cheese – 16.95 With 2012 Quinta da Gaivosa Port (100ml), chutney, grapes and crackers
Whiskey crème brûlée – 8.95 Set Dubliner whiskey vanilla custard with a caramelised sugar crust
Warm mince pies – 4.50 Hazelnut and brandy cream

AFTER DINNER DRINKS

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

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

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.