

## SPARKLING

	125ml
<b>Prosecco, BisoL, Jeio, Veneto, Italy</b>	9.95
<b>The Ivy Collection Champagne, Champagne, France</b>	13.95
<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

## FESTIVE COCKTAILS

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

## BRUNCH

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

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

## MAINS

<b>Eggs Benedict and chips – 14.25</b> Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress	<b>Eggs Royale and chips – 15.75</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>Avocado Benedict and chips – 13.95</b> Avocado, two poached hen's eggs on soda farls, hollandaise sauce and sesame with thick cut chips
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**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

**Chargrilled halloumi – 16.95**  
Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh

**Keralan sweet potato curry – 16.95**  
Choy sum, broccoli, coriander and coconut with steamed jasmine rice

**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

• Béarnaise • Green peppercorn • Hollandaise • Red wine sauce  
3.95 each

*Vegetarian and vegan menu available on request.*

## SIDES

<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	4.75	<b>Sprouting broccoli, lemon oil and sea salt</b>	4.95	<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 coconut and coriander</b>	3.95	<b>Thick cut chips</b>	4.50
		<b>Truffle mashed potato</b>	4.95	<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b>	4.95

## LUXURY FESTIVE

### SPECIALS

**Organic Galway Bay smoked salmon – 13.95**  
With black pepper, lemon and dark soda bread  
Add Castletownbere crab & dill cream 3.50

**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.