

Salted smoked almonds

Hickory smoked and lightly spiced

3.95

Salt-crusted sourdough bread

With salted butter

4.95

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

6.95

STARTERS**White onion soup**

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

7.50

Creamed truffle potato

Sautéed wild mushrooms, egg yolk, black garlic purée and crisp sourdough

10.95

Buffalo mozzarella

Crispy artichokes, pear and truffle honey

11.95

Steak tartare with Dubliner whiskey

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

13.50

Crispy duck salad

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

11.95

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

Cracked durum wheat, avocado houmous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce

23.50

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

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

19.95

Fillet steak 7oz/198g

Succulent, prime cut, grass-fed

33.95

SIDES**Sprouting broccoli, lemon oil and sea salt**

4.95

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

Warm mince pies

Hazelnut and brandy cream

4.50

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

8.75

Christmas pudding

Steamed Christmas pudding with almonds, redcurrants and brandy cream

8.75

Selection of Irish cheeses

Served with traditional accompaniments

13.50

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

6.75

Crozier Blue cheese

With 2012 Quinta da Gaivosa Port (100ml), chutney, grapes and crackers

16.95