

SPARKLING

	<i>125ml</i>
Prosecco, Biso! , 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 Peach pulp and Prosecco	9.50
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and vodka	14.00
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.75

GIN & TONICS

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

COOLERS & JUICES

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

BRUNCH

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
6.50	4.25	3.95	6.95	4.75

STARTERS

White onion soup – 7.50 Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage	Buffalo mozzarella – 10.75 Sun-dried peppers, San Marzanino tomatoes, black olives, green pesto and pine nuts	Organic Galway Bay smoked salmon – 13.95 With black pepper, lemon and dark soda bread	Seared Atlantic scallops – 13.95 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura
Prawn cocktail – 12.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Steak tartare with Dubliner Whiskey – 12.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Salt and pepper squid – 9.95 With wasabi mayonnaise, lime, coriander and chilli	Crispy duck salad – 10.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
	Beetroot carpaccio – 10.50 Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts		

MAINS

Eggs Benedict and chips – 13.25 Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress	Eggs Royale and chips – 14.75 Organic smoked salmon, two poached hen's eggs, soda farls, hollandaise sauce, watercress and chips	Non-gluten buttermilk pancakes – 11.50 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	Salmon and smoked haddock fish cake – 16.50 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

The Ivy shepherd's pie – 16.95
Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash and red wine sauce

Grilled chicken salad – 17.95
Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander 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

Pan-fried sea bass fillet – 26.95
Marinated courgette, mixed peppers, rustic tomato purée and sauce vierge

DAILY MARKET SPECIALS

Vegetarian and vegan menu available on request.

FISH OF THE DAY

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.75	Sprouting broccoli, lemon oil and sea salt	4.50	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

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

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

Fig and pistachio feuilleté Hazelnut financier and crispy pastry top with yoghurt sorbet and cream	10.75
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Tiramisu Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder	9.50
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Frozen berries Mixed berries with yoghurt sorbet and warm white chocolate sauce	8.75
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Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	6.75
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Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	9.75
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Mini chocolate truffles With a liquid salted caramel centre	4.75
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Selection of Irish cheeses Served with traditional accompaniments	12.50
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DESSERT WINES

(100ml glass)

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

AFTER DINNER DRINKS

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

(100ml glass)

Pajarete 1908 Pedro Ximenez	6.50
Perez Barquero Oloroso Jerez NV	11.00
	<i>(35.5ml)</i>
Delord Armagnac Napoleon	7.00
Delord Creation No.5	15.00
	<i>(35.5ml)</i>

Martell VS	6.50
Remy Martin VSOP	9.50
Martell Cordon Bleu	20.00
Martell XO	25.00
Remy Martin XO	27.00