



THE
JONATHAN SWIFT
ROOM

THE IVY

DAWSON STREET
DUBLIN



The Jonathan Swift Room

The Jonathan Swift Room at The Ivy Dawson Street can accommodate up to 32 guests on two long tables, 32 guests across four rounds, or 60 guests for a drinks and canapé reception.

Available seven days a week for breakfast, lunch and dinner, The Jonathan Swift Room provides a glamorous backdrop for all occasions including corporate events, meetings and private parties.

The room features an eclectic mix of vintage dining chairs, vibrant artwork inspired by the local area and an eye-catching ceiling which features an image of fictional hero Leopold Bloom alongside a host of multicoloured, exotic flying birds.

Our dedicated Events Manager is available to assist with any details to enhance your occasion whether that be music, floral arrangements or table design.



MORE DETAILS

For The Jonathan Swift Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers. Please note that there is no lift access to The Jonathan Swift Room.

Audio Visual

Please note non-amplified live music is permitted, you are welcome to play your own music through the sound system in the room, or background music can be provided. Screen available in house and we have an inbuilt sound system.

Timings

Breakfast: 09.00 until 10.30 with host's access from 09.00

Lunch: 12.00 until 17.00 with host's access from 11.30

Dinner: 18.30 until 00.30 Monday to Thursday, 18.30 until 01.30 Friday and Saturday, 18.30 until 23.30 with host's access from 18.00 (Sunday guests' departure 23.30)

Travel & Parking

Nearest train station: Pearse Street

Parking - Q Park Dawson Street

Dawson Street Car Park, School House Ln E, Dublin, D02 WF63 (3 minute walk)

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances. 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.

Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.







BREAKFAST

We offer a selection of three breakfast menus to choose from. Please note the entire party must dine from the same menu.

Each menu is served with freshly squeezed orange juice and The Ivy 1917 Breakfast blend or filter coffee. Additional juices and smoothies are available.



COOLERS & JUICES

London Essence Co. Rhubarb & Cardamom Crafted Soda €3.50

Naturally light soda with earthy, tart rhubarb
& aromatic cardamom

Rosemary Lemonade €4.95

A refreshing blend of lemon, lime & Fever-Tree
soda with homemade rosemary syrup

Green Juice €4.25

Avocado, mint, celery, spinach, apple, parsley



MENU A

€25

Toast and preserves

A choice of white, granary and non-gluten bread,
served with strawberry, apricot jam and marmalade

Non-gluten Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon,
ginger and raspberries with coconut "yoghurt"

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg





BREAKFAST

MENU B

€30

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish, served with butter and preserves

Non-gluten Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"

Eggs Benedict

Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress.

OR

Eggs Royale

Organic smoked salmon, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress



MENU C

€37

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish served with butter and preserves

Non-gluten Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"

The Ivy full Irish breakfast

Smoked streaky bacon, sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans, served with a choice of white, granary or non-gluten toast





CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.



Truffle arancini
Fried Arborio rice balls
with truffle cheese
€6.95

Salted smoked almonds
Smoked and
lightly spiced
€3.95

Spiced green olives
Nocellara del Belice olives with
chilli, coriander and lemon
€4.95



SAVOURY CANAPÉS

€3.50 per bite

Truffle arancini

**Mini smoked haddock and salmon fishcake with
horseradish mayonnaise**

Grilled sirloin skewers with truffle mayonnaise

Lobster cocktail cornet with caviar

Garden pea & nettle soup

Spiced green cucumber gazpacho shot with mint

Grilled chicken skewers with avocado houmous

Red pepper and feta tart

Belgian endive with coconut “cheese” and hazelnuts

SWEET CANAPÉS

€3.50 per bite

Raspberry Tarte Tropézienne

Dark chocolate and mango lollipop

Chocolate opera cake with gold leaf



DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
Prosecco, Bisol, Jeio , <i>Veneto, Italy</i>	NV	€59
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	€84
Laurent-Perrier, La Cuvée , <i>Champagne, France</i>	NV	€95
Chateau Palmer, Solera Rosé , <i>Champagne, France</i>	NV	€115
Nyetimber, Classic Cuvée , <i>West Sussex, England</i>	NV	€130
Laurent-Perrier, Ultra Brut , <i>Champagne, France</i>	NV	€160
Perrier-Jouet, Blason Rosé , <i>Champagne, France</i>	NV	€180
Perrier-Jouet, Belle Epoque , <i>Champagne, France</i>	2008	€275
Laurent-Perrier, Grand Siecle , <i>Champagne, France</i>	NV	€280
Dom Perignon , <i>Champagne, France</i>	2009	€400

COCKTAILS

The Ivy Royale <i>flute</i>	€14.75
Our signature Kir Royale with Plymouth Sloe Gin, Cassis & hibiscus topped with The Ivy Champagne	
The Ivy Sling <i>hi-ball</i>	€14.75
A classic Raffles Hotel recipe Singapore Sling but made with The Ivy Signature Centenary Gin. With Cherry Heering, Benedictine, bitters, lime, pineapple & greadine	
Vedette Martini <i>coupe</i>	€13.95
Absolut Vanilia Vodka, passion fruit liqueur, pineapple juice & Prosecco	

GIN & TONIC SELECTION

The Ivy Special G&T	€13.75
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink G&T	€13.75
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
Centenary G&T <i>rocks</i>	€13.75
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	
Rosemary & Basil G&T <i>high-ball</i>	€13.75
Mil Irish Gin with London Essence Rosemary & Grapefruit Tonic with fresh basil	
Sicilian G&T <i>high-ball</i>	€13.75
Malfy Blood Orange Gin, Aperol & Fever-Tree Indian Tonic with a dash of Angostura Bitters	



— PRIVATE DINING MENUS —



Truffle arancini
Fried Arborio rice balls
with truffle cheese
€6.95

Salted smoked almonds
Smoked and lightly spiced
€3.95

Spiced green olives
Nocellara del Belice olives with
chilli, coriander and lemon
€4.95



We offer a selection of four menus to choose from
but please note you must select one menu for the whole party.



MENU A
€48

STARTERS

Buffalo mozzarella with salsa verde

Crushed pistachios, courgettes, basil and a green herb dressing

MAINS

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg,
baby watercress and sprouting broccoli

OR

Korean glazed chicken

Pickled mooli, sesame, avocado and jalapeño sauce, citrus mayonnaise

DESSERTS

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Selection of teas and filter coffees



— PRIVATE DINING MENUS —



Truffle arancini
Fried Arborio rice balls
with truffle cheese
€6.95

Salted smoked almonds
Smoked and lightly spiced
€3.95

Spiced green olives
Nocellara del Belice olives with
chilli, coriander and lemon
€4.95



MENU B
€56

STARTERS

Crispy duck salad

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

MAINS

The Ivy shepherd's pie

Slow-braised Blackface lamb and beef with Hegarty's Cheddar potato
mash served with peas, sugar snaps and baby shoots

OR

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg,
baby watercress and sprouting broccoli

DESSERTS

Rich chocolate mousse

Dark chocolate mousse with raspberries and
a salted crunchy hazelnut caramel topping

Selection of teas and filter coffees



— PRIVATE DINING MENUS —



Truffle arancini
Fried Arborio rice balls
with truffle cheese
€6.95

Salted smoked almonds
Smoked and lightly spiced
€3.95

Spiced green olives
Nocellara del Belice olives with
chilli, coriander and lemon
€4.95



MENU C
€65

STARTERS

Prawn cocktail

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

MAINS

John Stone Sirloin 8oz/227g

Dry-aged, grass fed sirloin steak served with truffle mashed potatoes,
green beans and watercress, peppercorn or béarnaise sauce

OR

Roast fillet of salmon

Warm sprouting broccoli with durum wheat, pesto,
cauliflower, raisins and a green herb sauce

DESSERTS

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream
and honeycomb centre with hot salted caramel sauce

Selection of teas and filter coffees



— PRIVATE DINING MENUS —



Truffle arancini
Fried Arborio rice balls
with truffle cheese
€6.95

Salted smoked almonds
Smoked and lightly spiced
€3.95

Spiced green olives
Nocellara del Belice olives with
chilli, coriander and lemon
€4.95



MENU D
€75

STARTERS

Organic Galway Bay smoked salmon
With Castletownbere crab and dill cream,
black pepper, lemon, dark soda bread

MAINS

Fillet steak 7oz/198g
Chargrilled dry-aged 7oz fillet steak served with truffle mashed potatoes,
green beans and watercress. Choose peppercorn or béarnaise sauce

OR

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

DESSERTS

Apple tart fine
Baked apple tart with Calvados caramel and
Madagascan vanilla ice cream

Selection of teas and filter coffee



PRIVATE DINING CHOICE MENUS

We offer four choice menus to choose from but please note you must select one menu for the whole party. We require all of your guests to order in advance from these menus and we require the final pre-orders two weeks prior to your event.

Truffle arancini
Fried Arborio rice balls
with truffle cheese
€6.95

Salted smoked almonds
Smoked and lightly spiced
€3.95

Spiced green olives
Nocellara del Belice olives with
chilli, coriander and lemon
€4.95



MENU E €88

STARTERS

Prawn cocktail

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

Steak tartare with Dubliner whiskey

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

Buffalo mozzarella with salsa verde

Crushed pistachios, courgettes, basil and a green herb dressing

MAINS

John Stone Sirloin 8oz/227g

Dry-aged, grass fed sirloin steak served with truffle mashed potatoes,
green beans and watercress, peppercorn or béarnaise sauce

Grilled sea bass

Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce

Keralan sweet potato curry

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

DESSERTS

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream
and honeycomb centre with hot salted caramel sauce

Selection of Irish cheeses

Served with traditional accompaniments

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffees

PRIVATE DINING CHOICE MENUS

Truffle arancini
Fried Arborio rice balls
with truffle cheese
€6.95

Salted smoked almonds
Smoked and lightly spiced
€3.95

Spiced green olives
Nocellara del Belice olives with
chilli, coriander and lemon
€4.95

MENU F €95

STARTERS

Roasted scallops

Crispy potato rösti, pea purée, Parmesan sauce and grated truffle

Organic Galway Bay smoked salmon

With black pepper, lemon and dark soda bread

Creamed truffle potato

Sautéed wild mushrooms, egg yolk, black garlic purée and thyme crouton

MAINS

Fillet steak 7oz/198g

Chargrilled dry-aged 7oz fillet steak served with truffle mashed potatoes,
green beans and watercress, peppercorn or Béarnaise sauce

Grilled sea bass

Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce

Chargrilled halloumi

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

DESSERTS

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream
and honeycomb centre with hot salted caramel sauce

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffees

WEDDING MENUS



MENU A €98

SELECTION OF CANAPÉS

Truffle arancini

Lobster cocktail cornet with caviar

Mini smoked haddock fishcakes

STARTERS

Prawn cocktail

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

Crispy duck salad

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

Buffalo mozzarella with salsa verde

Crushed pistachios, courgettes, basil and a green herb dressing

MAINS

Fillet steak 7oz/198g

Chargrilled dry-aged 7oz fillet steak served with truffle mashed potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Korean glazed chicken

Pickled mooli, sesame, avocado and jalapeño sauce, citrus mayonnaise

Roast fillet of salmon

Warm sprouting broccoli with durum wheat, pesto, cauliflower, raisins and a green herb sauce

Green beans and almonds

Selection of Irish cheeses

Served with traditional accompaniments

DESSERTS

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of Infused Teas and Filter Coffee

WEDDING MENUS

MENU B €110

Class of The Ivy Collection Champagne on arrival

SELECTION OF CANAPÉS

Truffle arancini

Lobster cocktail cornet

Grilled sirloin skewers

STARTERS

Roasted scallops

Crispy potato rösti, pea purée, Parmesan sauce and grated truffle

Steak tartare with Dubliner Whiskey

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

Creamed truffle potato

Sautéed wild mushrooms, egg yolk, black garlic purée and thyme crouton

MAINS

John Stone fillet steak 7oz/198g

Creamed wild mushrooms with potato rösti, watercress and truffle sauce

Grilled sea bass

Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce

Baked miso aubergine

Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket

Green beans and almonds

Selection of Irish cheeses

Served with traditional accompaniments

DESSERTS

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Selection of Infused Teas and Filter Coffee

— POST DINNER TREATS —

Mini chocolate truffle – €4.75
With a liquid salted caramel centre

Selection of three cheeses – €13.50
Served with traditional accompaniments



SINGLE MALT SCOTCH

Bowmore 12 year, Islay	€9.50
The Glenlivet Founders Reserve, Speyside	€11.00
Oban 14 year, Highland	€12.00
Laphroaig 10 year, Islay	€13.00
Talisker 10yr Old, Island	€19.00
Glenfiddich 21year, Speyside	€30.00



COGNAC

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



SWEET WINES

Clos Le Comte Sauternes, Bordeaux, France, 2013	€45.00
Angove Rare Tawny Port, Barossa, Australia	€110.00
Trimbach Alsace Gewurztraminer Vendanges Tardives, France, 2002	€140.00

Spirits served at 50ml (25ml on request).



DRINKS

COCKTAILS

The Ivy Royale flute €14.75
Our signature Kir Royale with Plymouth Sloe Gin, Cassis & hibiscus topped with The Ivy Champagne

The Ivy Sling hi-ball €14.75
A classic Raffles Hotel recipe Singapore Sling but made with The Ivy Signature Centenary Gin. With Cherry Heering, Benedictine, bitters, lime, pineapple & grenadine

Vedette Martini coupe €13.95
Absolut Vanilia Vodka, passion fruit liqueur, pineapple juice & Prosecco

COOLERS & NON-ALCOHOLIC COCKTAILS

Peach & Elderflower Iced Tea €6.50 **Seedlip Garden & Tonic** €8.00
Peach, elderflower & lemon with The Ivy 1917 & afternoon tea blends
Non-alcoholic spirit with tonic, cucumber & sugar snap peas

Rosemary Lemonade €3.95 **Choice of fresh juices** €3.50
A refreshing blend of lemon, lime and Fever-Tree soda with homemade rosemary syrup
Orange, apple, grapefruit, cranberry

Green Juice €4.25 **Strawberry & Vanilla Soda** €8.00
Avocado, mint, celery, spinach, apple, parsley
A blend of strawberry, fruits & vanilla with Fever-Tree soda water

London Essence Co. Rhubarb & Cardamom Crafted Soda €3.50
Naturally light soda with earthy, tart rhubarb & aromatic cardamom





DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
Prosecco, Bisol, Jeio, Veneto, Italy	NV	59
The Ivy Collection Champagne, Champagne, France	NV	84
Laurent-Perrier, La Cuvée, Champagne, France	NV	95
Chateau Palmer, Solera Rosé, Champagne, France	NV	115
Nyetimber, Classic Cuvée, West Sussex, England	NV	130
Laurent-Perrier, Ultra Brut, Champagne, France	NV	160
Perrier-Jouet, Blason Rosé, Champagne, France	NV	180
Perrier-Jouet, Belle Epoque, Champagne, France	2008	275
Laurent-Perrier, Grand Siecle, Champagne, France	NV	280
Dom Perignon, Champagne, France	2009	400

MAGNUM

	<i>Vintage</i>	<i>Bottle 1.5l</i>
Albarino, Mar de Frades, Rias Baixas, Spain	2018	95
Laurent-Perrier, La Cuvée, Champagne, France	NV	220
Laurent-Perrier, Cuvée Rosé, Champagne, France	NV	325



DRINKS

ROSÉ

	Vintage	Bottle 75cl
Rioja Rosado, Izadl, Larrosa, Rioja, Spain	2020	38
Ultimate Provence, AOP, Provence, France	2020	59
Provence Rosé, Château d'Esclans, Whispering Angel, Provence, France	2020	62

WHITE

	Vintage	Bottle 75cl
Lierre White	2020	29
Chenin Blanc, Acacia Tree, Western Cape, South Africa	2019	32
Chardonnay, False Bay, Robertson, South Africa	2020	34
Soave Classico, Terre di Monteforte, Veneto, Italy	2020	37
Muscadet Sevre et Maine Sur Lie, Chateau Haute Cariziere, Loire, France	2020	38
Godello, Terras Do Siggaron, Montereji, Spain	2020	39
Picpoul de Pinet Cap Cette, Languedoc, France	2020	40
Albarino, Bago Amarelo, Rías Baixas, Spain	2019	41
Pinot Grigio, Trulli, Veneto, Italy	2020	42
Grüner Veldliner, Laurenz V. Singing, Kamptal, Austria	2020	43
Mâcon-Villages, Joseph Drouhin, Burgundy, France	2020	44
Furmint, The Oddity, Tokaji, Hungary	2018	46
Gavi di Gavi, Terre Antiche, Piedmont, Italy	2020	47
Sauvignon Blanc, Craggy Range, Marlborough, New Zealand	2019	51
Riesling, Peth Wetz Estate, Rheinhessen, Germany	2020	52
Chenin Blanc, Mooi Plaas, Bush Vines, Stellenbosch, South Africa	2019	55
Albarino, Mar de Frades, Rias Baixas, Spain	2019	57
Chablis, Château De Viviers, Burgundy, France	2017	62
Pinot Gris, Huia Estate, Marlborough, New Zealand	2019	63
Pouilly-Fume, L'Heritage, Domaine Figeat, Loire, France	2019	64
Chardonnay, Springfield Estate, Wild Yeast, Robertson, South Africa	2018	69
Sauvignon Blanc, Greywacke, Wild Sauvignon, Marlborough, New Zealand	2020	70
Crozes-Hermitage Blanc, Maison Les Alexandrins, Rhone, France	2019	70
Sancerre, Domaine Sautereau, Loire, France	2019	75
Trebbiano Spoletino, Perticaia, Umbria, Italy	2015	76
Pouilly-Fume, De Ladoucette, Loire, France	2016	82
Tempranillo Blanco, El Cuentista, Ribera del Duero, Spain	2017	88
Chardonnay, Scott Family Estate, Arroyo Seco, California, USA	2017	89
Chablis 1er Cru `Les Fourneaux` Domaine Corinne Perchaud, Burgundy, France	2019	100

DRINKS

WHITE

	Vintage	Bottle 75cl
Riesling, Trimbach, Cuvee Frederic Emile, Alsace, France	2012	130
Cloudy Bay, Te Koko, Marlborough, New Zealand	2015	160
Puligny-Montrachet "Les Grands Champs", Domaine Borgeot, Burgundy, France	2019	165
Meursault, 1er Cru, Maison Champy, Les Charmes, Burgundy, France	2016	220
Domaine Andre, Corton-Charlemagne Grand Cru, Burgundy, France	2010	325

RED

	Vintage	Bottle 75cl
Villa dei Fiori, Montepulciano d'Abruzzo, Tuscany, Italy	2018	34
Cabernet Sauvignon, Valdemoro, Central Valley, Chile	2018	35
Tempranillo Cabernet Sauvignon, Nuviana, Valle del Cinca, Spain	2018	36
Monastrell, Castano Organic, Murcia, Spain	2020	37
Salice Salentino Riserva, Castello Monaci, Puglia, Italy	2017	38
Bordeaux, Château Mondain, Bordeaux, France	2016	40
Primitivo, La Masseria, Puglia, Italy	2018	42
Cotes Du Rhone Villages, Domaine St. Jacques, Rhone, France	2018	46
Pinotage, Mooiplaas The Bean Coffee, Stellenbosch, South Africa	2018	47
Malbec, Don David Reserve, Cafayate Valley, Argentina	2020	49
Rioja Reserva, Ramon Bilbao, Rioja, Spain	2015	51
Chianti Classico Granaio, Melini, Tuscany, Italy	2017	53
Shiraz, Little Yering, Yarra Valley, Australia	2016	59
Cabernet Sauvignon, Mitolo, Jester, McLaren Vale, Australia	2018	60
Nebbiolo, Paolo Conterno, Piedmont, Italy	2016	65
Saint-Emilion, Pollen De Corbin Michotte, Bordeaux, France	2014	67
Saint-Amour, Domaine des Billards, Beaujolais, France	2017	68
Pinotage Petit Verdot, Post House Missing Virgin, Stellenbosch, South Africa	2017	73
Chateauf-neuf-du-Pape, Closerie De Vaudleu, Rhone, France	2019	85
Medoc, Château Patache D'Aux, Bordeaux, France	2014	91
Rioja, Palacios Remondo Propiedad, Rioja, Spain	2017	99
Barolo, Paolo Conterno, Riva del Bric, Piemonte, Italy	2016	105
Fattori Amarone della Valpolicella, D.O.C.G., Veneto, Italy	2014	105
Scopone, Brunello DOCG "L'Olivare", Tuscany, Italy	2012	110
Margaux, Reserve d'Angludet, Bordeaux, France	2016	110
Shiraz, Eileen Hardy, McLaren Vale, Australia	2015	110
Cote-Rotie, Olivier Ravoire, Rhone, France	2015	115
Chateauf-neuf-du-Pape, Clos l'Oratoire, Rhone, France	2016	125
Brunello di Montalcino, Poggio San Polo, Tuscany, Italy	2016	130

DRINKS

RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
Pomerol, Château Cantelauze, Bordeaux, France	2010	135
Domaine Stephane Magnien, Morey-Saint-Denis 1er Cru "Les Faconnieres", Burgundy, France	2015	165
Gevery-Chambertin, Maison Champy, Burgundy, France	2015	170
Gevey Chambertain, Domaine Claude Dugat Burgundy, France	2014	180
Finca Dofi, Alvaro Palacios, Priorat, Spain	2014	240
Luce, Tenuta Luce Della Vite, Tuscany, Italy	2014	250
Château Léoville Poyferré, Saint-Julien, France	2011	350
Pauillac, Château Lynch-Bages, Bordeaux, France	2017	375
Château Leoville Barton, Bordeaux, France	2009	420
Sassicaia, Tenuta San Guido, Tuscany, Italy	2014	450

BEERS & CIDER

Draught Guinness, <i>Ireland, 4.2% abv, Pint</i>	€6.50	Bulmers Original Cider, <i>Ireland, 4.2% abv, 330ml</i>	€5.75
The Ivy Craft Lager, <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp & refreshing craft lager	€5.75	Crisp & refreshing apple cider	
Foxes Rock IPA, <i>Northern Ireland, 5.2% abv, 330ml</i> Citrus & tropical fruit flavours from the specially selected New World hops. The subtle piney notes make this a deliciously fruity beer with real full-on character	€6.00	Heineken 0.0 <i>Netherlands, 0.0%, 330ml</i> Alcohol free lager with floral hoppy notes and a pleasantly sweet flavour that is slightly bitter	€4.50

SOFT DRINKS

Coca-Cola	€3.50
Coke Zero & Diet Coke	€3.50
Fever-Tree soft drinks Range of tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	€3.75
Tipperary Still Mineral Water 750ml	€3.95
Tipperary Sparkling Mineral Water 750ml	€3.95

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