

LUXURY FESTIVE MENU

STARTERS

**Lobster and Prawn Cocktail** 22.50  
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

**Duck Liver Parfait** 14.50  
Carmelised hazelnuts, apple & plum chutney, truffle & warm brioche

**Creamed Truffle Potato** 13.95  
Sautéed wild mushrooms, egg yolk, truffle, black garlic purée and thyme crouton

MAINS

**Grilled Sea Bass** 34.50  
Smoked aubergine, tomato pesto and a tomato, olive, shallot, sprout leaves and coriander dressing

**John Stone Fercullen Whiskey Rib on the Bone 1kg for Two** 92.00  
28 days dry-aged in whiskey, wild mushrooms, Himalayan salt, whipped whiskey butter and truffle chips (30 minute cooking time)

**Roast Venison Loin** 34.95  
Celeriac purée, pickled blackberries and cranberries, spiced baby beetroot, rosemary and red wine sauce

SIDES

**Brussels Sprouts with Chestnuts and Cranberries** 5.95

DESSERTS

**Christmas Pudding** 11.50  
Steamed christmas pudding with redcurrants and brandy cream

**Snowball Fight** 12.95  
Honeycomb ice cream, white chocolate, gingerbread and cream sauce

**Warm Mini Mince Pies** 6.95  
Hazelnut and brandy cream

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 at [gifts.ivycollection.com](https://gifts.ivycollection.com)

Vegetarian and vegan menu available on request.

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. Please note that all gratuities provided directly to a server are kept by the server. The restaurant deducts a 5% admin fee to cover the processing of an electronic tip.

THE IVY

SINCE 1917

ALL DAY

**Nori Tempura** 6.95 Sesame, chilli and garlic vegan mayonnaise  
**Truffle Arancini with Truffle Cheese** 8.95  
**Salt-Crusted Sourdough Bread** 6.95  
**Tuna Sashimi Tacos** 15.95 Avocado, watermelon, truffle ponzu mayonnaise  
**Zucchini Fritti** 8.95 With lemon, chilli and mint yoghurt

STARTERS

**Castletownbere Crab And Avocado** 17.50 Dressed County Cork crab, sliced radish, tomato, coriander and spinach crispbread  
**Tempura Prawns** 16.95 Crunchy fried nobashi prawn, yuzu-pickled mooli, sesame, kimchi sauce, lime and coriander  
**Truffled Garafalo Burrata** 13.95 Crispy artichokes, truffled honey, pear and pomegranate molasses  
**Crispy Duck Salad** 15.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger  
**Salt and Pepper Squid Tempura** 13.95 Miso wasabi mayonnaise, sriracha, coriander and lime  
**Wild Mushroom and Crispy Potato Rösti** 13.50 Quail egg, Cep powder, truffle and watercress  
**Steak Tartare With Dubliner Whiskey** 16.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary  
**Beetroot Carpaccio** 12.95 Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts

MAINS

**Chicken Milanese** 27.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce  
**Steak Tartare with Dubliner Whiskey** 28.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips  
**Keralan Sweet Potato Curry** 21.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice  
**Scallop Linguine** 34.95 Irish king scallops, chilli, capers, anchovies, datterini tomatoes with squid ink linguine  
**The Ivy Shepherd's Pie** 26.95 Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash and truffle red wine sauce. Served with garden peas and shoots  
**Blackened Cod Fillet** 30.95 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise  
**Lobster and Prawn Risotto** 39.50 Carnaroli Gran Riserva risotto, samphire, sun-blushed tomatoes, lobster bisque and fennel pollen  
**Monkfish and Prawn Curry** 34.95 Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps  
**Traditional Fish and Chips** 26.95 Market Fish in the Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce

ROASTS & GRILLS

**The Ivy Hamburger And Chips** 21.95 Chargrilled "forequarter" burger in a brioche bun with Dubliner cheese, mayonnaise, horseradish ketchup and chips  
**John Stone Minute Steak** 32.95 Grilled thinly-beaten steak with peppercorn sauce, crispy shallots, thick cut chips and watercress  
**John Stone Fillet Steak 7oz/198g** 44.95 Creamed wild mushrooms with potato rösti, watercress and truffle sauce  
**Asian Glazed Robatayaki Half Chicken** 28.95 Spiced boneless chicken, hot and sour plum sauce, avocado and jalapeño with a fragrant salad  
**Roast Fillet of Salmon** 31.95 Warm sprouting broccoli with durum wheat, pesto, cauliflower, cranberries and a green herb sauce  
**Chargrilled Halloumi** 23.95 Grilled Irish Halloumi, Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress  
**Roast Fillet of Lamb Centreloin** 38.50 Dry-aged Blackface Lamb, spinach mash, sun blush peppers & a pine nut chimichurri

Sauces 3.50 each | Béarnaise | Hollandaise | Red wine sauce | Peppercorn sauce



Scan for allergy & nutritional information

Introducing THE IVY Premier Rewards App



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.

CREAM TEA

Freshly baked fruited scones, clotted cream and strawberry preserve Includes a choice of teas, infusions or coffees 11.95

DESSERTS

**Whiskey Crème Brûlée** 11.50 Set Dubliner whiskey vanilla custard with a caramelised sugar crust

**Apple Tart Fine** 12.95 With madagascan vanilla ice cream and Calvados flambé (14 mins cooking time)

**Chocolate Bombe** 13.95 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

**Frozen Berries** 10.50 Mixed berries with yoghurt sorbet and warm white chocolate sauce

**Irish Handcrafted Chocolates** 11.95 Quartet of artisanal Irish Chocolates. Available to take home

**Selection of Irish Cheeses** 15.95 Served with traditional accompaniments

SIDES

San Marzanino tomato, yellow tomato and basil salad with Sherry vinegar dressing 5.50

Peas, sugar snaps and baby shoots 5.95

Baby gem lettuce, herb dressing, cheese and pine nuts 5.50

Truffle mashed potato 6.95

Jasmine rice with toasted coconut and coriander 3.95

Thick cut chips 6.95

Sprouting broccoli, lemon oil and sea salt 6.50

Truffle and Parmesan chips 7.95

Creamed Champ Potato 6.50