

## TASTE OF IRELAND CORPORATE LUNCH MENU

Available Monday to Thursday Lunch

€72

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese

€8.95

**Salted Spanish almonds**  
Roasted, olive oil  
and lightly spice

€5.25

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

€5.95

**Salt crusted sourdough bread with Glenilen salted butter on arrival**

### STARTERS

**Organic Galway Bay smoked salmon**

With black pepper, lemon and dark soda bread

**Steak tartare with Dubliner whiskey**

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

**St Tola goat's curd salad**

Creamy goat's curd from Ennistymon, County Clare, courgette ribbons,  
golden raisins, white endive, fennel pollen and Healy Family honey

### MAINS

**The Ivy shepherd's pie**

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

**Roast fillet of Clew Bay salmon**

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

**Chargrilled halloumi**

Grilled Irish Halloumi, Spiced fregola, tomato and red pepper salsa,  
crispy onions, herb mayonnaise, coriander cress

**John Stone sirloin steak 8oz/227g**

Flavourful, mature, grass-fed, served with thick cut chips and either peppercorn or béarnaise sauce

### DESSERTS

**Whiskey crème brûlée**

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

**Crozier blue cheese from County Tipperary and Ballylisk triple rose from County Armagh**  
with Sheridan's chutney and seeded crackers

**Ice creams and sorbets**

Selection of Silver Pail Dairy ice creams and fruit sorbets

**Selection of teas and filter coffee**

**Irish handcrafted chocolates**

Selection of four artisan Irish chocolates