

THE IVY

SINCE 1917

LUNCH & EARLY EVENING MENU

2 courses 27.95 | 3 courses 31.95

STARTERS

Cream of Cauliflower Soup
Served with crumbled
Cashel Blue, capers and parsley

Ham Hock Croquette
Pulled ham, potato and parsley
croquette, celeriac and apple
salad, wholegrain mustard
and maple dressing

Kiln-roast Salmon
Potted kiln-roast salmon
with lemon, dill crème fraîche
and granary toast

MAINS

Chargrilled Aubergine with Quinoa and Mushroom
Filled chargrilled aubergine
with quinoa, pesto, almonds, tzatziki
and a rustic tomato sauce

Sea Bream
Cracked durum wheat,
cauliflower, golden raisins, chimichurri
and red pepper purée

Hoisin-glazed Crispy Duck Leg
Pak choi, coriander mashed potatoes,
sesame seeds, steamed broccoli
and red wine sauce

Steak, Egg and Thick Cut Chips
Chargrilled minute steak, garlic butter,
thick cut chips, fried hen's egg and watercress
€7.00 supplement

SIDES

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	5.50
Peas, sugar snaps and baby shoots	5.95
Truffle mashed potato	6.50
Jasmine rice with toasted coconut and coriander	3.95
Thick cut chips	6.50
Sprouting broccoli, lemon oil and sea salt	6.50
Baby gem lettuce, herb dressing, cheese and pine nuts	5.50
Truffle and Parmesan chips	7.50
Creamed Champ Potato	5.95

DESSERTS

Vanilla Ice Cream
Served with warm
salted caramel sauce

Wicklow Blue
Pasteurised creamy blue
cheese, served with rye
crackers, apple and celery

White Chocolate Mousse
Raspberries, pistachio
and chocolate shards

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.