

SPARKLING

	125ml
Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy	11.00
Brut Réserve, Charles Heidsieck, Champagne, France	25.00

THIRST QUENCHERS

Peach Bellini	11.00
Peach pulp, Prosecco	
Bloody Mary	15.00
Absolut, spice mix, tomato juice, lemon, olive, cucumber	
Aperol Spritz	15.00
Aperol, Prosecco, soda, orange	
Irish Sour	14.00
Jameson, lemon, orgeat, sugar, foamer	
Champagne Mojito	17.00
Havana 3yr, lime, mint, peach, The Ivy Champagne	
Elderflower & Strawberry Margarita	17.00
1800 Tequila, elderflower, mint, lime, strawberry	

COOLERS & JUICES

Moviestar Martini	8.00
Passion fruit, pineapple, lime and vanilla shaken and served in a coupe glass with a shot of grape soda on the side	
Peach Iced Tea	7.50
Earl Grey, Breakfast & Jasmine tea blend, peach, citric blend	
Green Juice	5.50
Avocado, mint, spinach, apple, parsley	
Rosemary Lemonade	7.50
A refreshing blend of lemon, lime and Fever-Tree Soda with homemade rosemary syrup	
Elderflower Garden	10.00
Seedlip Garden 108 with elderflower cordial, cucumber & Fever-Tree Elderflower Tonic	

GIN & TONIC SELECTION

Ivy Special G&T	15.00
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Mil Gin	15.00
Fever-Tree Tonic, rosemary, basil	
Glendalough	13.00
Fever-Tree Tonic, orange	
Dingle Gin	13.50
Fever-Tree Mediterranean Tonic, orange	
Blood Monkey Spice G&B	15.00
Fever-Tree Ginger Beer, lime	
Plymouth	14.00
Fever-Tree Elderflower Tonic, lemon	
Monkey 47	19.00
Fever-Tree Light Tonic, lemon zest	
Beefeater Pink	13.00
Fever-Tree Elderflower Tonic, berries, mint	

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

STARTERS

Creamed Truffle Potato	13.95	Organic Galway Bay Smoked Salmon	16.95	Burrata and Datterini Tomatoes	13.95	Crispy Duck Salad	15.95
Sautéed wild mushrooms, egg yolk, truffle, black garlic purée and thyme crouton		With black pepper, lemon and dark soda bread <i>Add Castletownbere crab & dill cream</i>		Baby tomatoes, confit sun-dried peppers, black olives, green pesto and pine nuts		Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	
Castletownbere Crab And Avocado	17.50	Tempura Prawns	16.95	Steak Tartare With Dubliner Whiskey	15.95	Vegan Bang Bang Salad	12.95
Dressed County Cork crab, sliced radish, tomato, coriander and spinach crispbread		Crunchy fried nobashi prawn, yuzu-pickled mooli, sesame, kimchi sauce, lime and coriander		Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary		Warmed spiced plant-based "pork" dressed in a ponzu and hoisin dressing with toasted cashews, watermelon, kohlrabi, sesame seeds, coriander and crispy feuille de brick	
Salt and Pepper Squid Tempura	13.95	St Tola Goat's Curd Salad	12.95				
Miso wasabi mayonnaise, sriracha, coriander and lime		Courgette ribbons, golden raisins, white endive, fennel pollen and Healy Family honey					

MAINS

Chicken Milanese	26.95	Robata Chargrilled Chicken Salad	20.50	Lobster and Prawn Risotto	38.50	Scallop Linguine	33.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce		Grapes, pine nuts, red quinoa, shaved radish, green beans and a soft herb dressing		Carnaroli Gran Riserva risotto, samphire, sun-blushed tomatoes, lobster bisque and fennel pollen		Irish king scallops, chilli, capers, anchovies, datterini tomatoes with squid ink linguine	
The Ivy Shepherd's Pie	25.95	Blackened Cod Fillet	29.95	Steak Tartare with Dubliner Whiskey	28.95	Monkfish and Prawn Curry	33.95
Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash and red wine sauce. Served with garden peas and shoots		Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise		Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips		Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps	
		Keralan Sweet Potato Curry	20.95				
		Choy sum, broccoli, coriander and coconut with steamed jasmine rice					

ROASTS & GRILLS

The Ivy Hamburger And Chips	19.95	John Stone Minute Steak	31.95	Roast Fillet of Clew Bay Salmon	30.95	Roast Fillet of Lamb Centreloin	37.50
Chargrilled "forequarter" burger in a brioche bun with Dubliner cheese, mayonnaise, horseradish ketchup and chips <i>Add pancetta</i>		Grilled thinly-beaten steak with peppercorn sauce, crispy shallots, thick cut chips and watercress		Pink peppercorn hollandaise, charred tenderstem broccoli, lemon and watercress		Dry-aged Blackface lamb, spinach mash, wholegrain mustard, sun-blushed peppers and a pine nut chimichurri	
John Stone Sirloin Steak 8oz/227g	38.95	John Stone Fillet Steak 7oz/198g	44.95	Chargrilled Halloumi	22.95	John Stone Fercullen Whiskey Rib on the Bone 1kg for Two	89.95
Flavourful, mature, grass-fed, served with peppercorn or béarnaise sauce and creamed champ potatoes		Creamed wild mushrooms with potato rösti, watercress and truffle sauce		Grilled Irish Halloumi, Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress		28 days dry-aged in whiskey, wild mushrooms, Himalayan salt, whipped whiskey butter and truffle chips <i>(30 minute cooking time)</i>	
		Asian Glazed Robotayaki Half Chicken	28.95	Grilled Sea Bass	32.50		
		Spiced boneless chicken, hot and sour plum sauce, avocado and jalapeño with a fragrant salad		Smoked aubergine, tomato, pesto and a tomato, shallot and coriander dressing			

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



Scan for allergy & nutritional information

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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	10.50
Set Dubliner whiskey vanilla custard with a caramelised sugar crust	
Tiramisu	11.95
Coffee and marsala soaked savoiardi biscuit with mascarpone and cocoa powder	
Baked Apple Tart	12.50
With 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	
Vanilla Cheesecake	11.95
Mango, passion fruit and tropical sorbet	
Irish Handcrafted Chocolates	11.95
Selection of four Irish chocolates to share or take home	
Selection of Irish Cheeses	15.50
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	6.50
Jasmine rice with toasted coconut and coriander	3.95
Thick cut chips	6.50
Sprouting broccoli, lemon oil and sea salt	6.50
Truffle and Parmesan chips	7.50
Creamed Champ Potato	5.95

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 ivycollection.com