

THE IVY

SINCE 1917

CELEBRATION OF IRISH PRODUCE A TASTE OF IRELAND

2 courses €38.95 | 3 courses €42.95

From 6pm, Sunday to Thursday

STARTERS

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

Organic Galway Bay

Smoked Salmon
With black pepper, lemon and dark soda bread
Add Castletownbere crab & dill cream €3.50

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

Chargrilled Halloumi

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

Roast Fillet of Clew Bay Salmon

Pink peppercorn hollandaise, charred tenderstem broccoli, lemon and watercress

John Stone Sirloin Steak 8oz/227g

Flavourful, mature, grass-fed, served with thick cut chips and either peppercorn or béarnaise sauce
€8 supplement

SIDES

Thick cut chips 6.50

Sprouting broccoli, lemon oil and sea salt 6.50

Truffle and Parmesan chips 7.50

DESSERTS

Whiskey Crème Brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Cashel 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

Irish Handcrafted Chocolates

Selection of four Irish Chocolates to share or take home

11.95

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.