THE IVY SINCE 1917 Taste of Ireland

Monday - Thursday 11:30am - Close Friday 11:30am - 6:30pm 2 Courses £22.95

For the table

Truffle Arancini 7.25 Fried Arborio rice balls with truffle cheese

Zucchini Fritti 6.95 Crispy courgette fries with lemon, chilli and mint yoghurt

Salt-crusted 5.95 Sourdough Bread With Glenilen Farm salted butter

Starters

St. Tola Goat's Curd Salad

Creamy goat's curd, courgette ribbons, golden raisins, white endive and Hillsborough honey

Duck Liver Parfait Caramelised hazelnuts, Irish black butter and warm brioche Hot Smoked Salmon

Walter Ewings smoked salmon rillettes, avocado, Burren Balsamic citrus lemon pearls and Irish wheaten soda bread

Korean Fried Chicken Salad

Craigavon chicken, Korean spicy sauce, pak choi, sesame, ginger and white chicory

Bob Calhoun's Heirloom Tomatoes and Watermelon Salad

Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing

Mains -

The Ivy Classic Shepherd's Pie

Slow-braised Glenarm lamb and beef with aged Dromona Irish Cheddar mash, rosemary and red wine sauce

Silver Hill Duck Keralan Curry

Silver Hill duck breast, Keralan sauce, sweet potato, spinach, jasmine rice, coconut shavings and coriander cress

Steak Diane and French Fries

Chargrilled John Stone minute steak, garlic butter, Koffman's fries, Diane sauce, crispy onions and watercress (£4.95 Supplement)

Haddock Mornay

Walter Ewings haddock, creamed potato, spinach and mustard velouté

Chargrilled Halloumi

Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and Velvet Cloud labneh

- Sides -

Creamed Spinach 5.50 with pangrattato, toasted pine nuts and grated Parmesan

Colcannon 5.50

Creamed potatoes, black kale and butter

Thick Cut Chips

Sprouting Broccoli 6.25 with lemon oil and sea salt

Heirloom Tomato and Basil Salad 5.50 with sherry vinegar dressing

Garden Peas with broad beans and baby shoots

4.95

Aromatic Rice 4.50 with toasted coconut and coriander

Truffle and Parmesan Chips 6.95

Desserts -

Add a Dessert for an additional £6.00

Bushmills Whiskey Crème Brûlée Bushmills whiskey vanilla custard with a caramelised sugar crust

Dravnes Farm Ice Creams and Sorbets

Choose your own house flavours with butter shortbread

Ballylisk Brie Triple Rose Served with Ballylisk oat crackers, apple and celery



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 A discretionary optional service charge of 12.5% will be added to your bill.

5.95

