

THIRST QUENCHERS

The Ivy Bloody Mary	12.00
<i>Wyborowa vodka, homemade spice mix & tomato juice</i>	
Peach Bellini	9.00
<i>Peach pulp & Prosecco</i>	
The Ivy Royale	14.00
<i>Our signature Kir Royale with rose liqueur, Plymouth sloe gin & hibiscus topped with Ivy Champagne</i>	
Aperol Spritz	10.50
<i>Aperol, Prosecco and soda over ice with an orange twist</i>	

SPARKLING

Prosecco, Bisol, Jeio, Veneto, Italy	9.00
The Ivy Collection Champagne	13.00
<i>Champagne, France</i>	
Laurent-Perrier, La Cuvée Brut, Champagne, France	18.50
Laurent-Perrier, Cuvée Rosé, Champagne, France	23.00

COOLERS & JUICES

Peach & Elderflower iced tea	4.00
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Green juice	3.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
London Essence Co. Rhubarb & Cardamom Crafted Soda	3.00
<i>Naturally light soda with earthy, tart rhubarb & aromatic cardamom</i>	
Rosemary Lemonade	3.75
<i>A refreshing blend of lemon, lime & Fever-Tree soda with homemade rosemary syrup</i>	
Choice of fresh juices	3.00
Orange, apple, grapefruit	
Seedlip Garden & Tonic	8.00
<i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</i>	
Strawberries & Cream Soda	8.00
<i>A blend of strawberry, fruits & vanilla with soda</i>	

TEA & COFFEE

Ivy 1917 breakfast blend	<i>Intense and rich</i>	4.00
Ivy afternoon tea blend	<i>Mellow, elegant, refreshing</i>	4.00
Ceylon, Earl Grey, Darjeeling		4.00
Sencha, Jasmine pearls		4.75
Fresh mint, Camomile, Peppermint, Verbena		3.75
Rosebud, Oolong		6.00
Pot of coffee and cream		4.00
Hot chocolate	<i>milk / mint / white</i>	4.50
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato		3.50
Vanilla shakerato		4.00
<i>Espresso shaken with ice, served in a martini glass</i>		
The Ivy Irish Coffee		11.00
<i>Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee & double cream finished with nutmeg & cinnamon</i>		

BREAKFAST

Until 11AM

SET MENU

11:30AM - 6:30PM

Monday - Friday

Two courses 19.95 Three courses 24.95

Please ask your server for the menu

Spiced green olives 4.25

Gordal olives with chilli, coriander and lemon

Zucchini fritti 6.95

Crispy courgette fries with lemon, chilli and mint yoghurt

THE IVY

BRUNCH

From 11AM

Salted smoked almonds 3.95

Hickory smoked and lightly spiced

Salt-crusted Bretzel bakery

sourdough bread 4.75

With salted Glenilen butter

STARTERS

Roast pumpkin soup	7.50
<i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	
Organic Irish smoked salmon	12.50
<i>From the award winning Wright's of Howth smokehouse, served with soda bread</i>	
Steak tartare with Dubliner whiskey	11.95
<i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and granary toast</i>	

Buffalo mozzarella	10.75
<i>Crispy artichokes, pear and truffle honey</i>	

Crispy duck salad	10.50
<i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	

Endive and Stilton salad	7.95
<i>Shaved apple, cranberries and caramelised hazelnuts</i>	
Prawn cocktail	11.95
<i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	
Smoked salmon and crab	13.95
<i>Wright's of Howth Organic Irish smoked salmon with West Coast crab and dill cream with soda bread</i>	

MAINS

Eggs Benedict and chips	13.25
<i>Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress</i>	
Steak sandwich "French dip"	17.50
<i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and chips</i>	

Truffle chicken sandwich and chips	15.75
<i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>	

Avocado and spinach Benedict, chips	12.50
<i>Avocado, raw baby spinach, two poached hen's eggs on toasted soda farls, hollandaise sauce and sesame, with chips</i>	

Hot buttermilk pancakes	11.50
<i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	

Eggs Royale and chips	13.75
<i>Smoked salmon, two poached hen's eggs, soda farls, hollandaise sauce, watercress and chips</i>	

HLT open sandwich	13.50
<i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	

Fish & chips	17.95
<i>Battered cod served with mashed peas, chips and tartare sauce</i>	

Grilled 'Native' Lobster	43.50
<i>(Market availability) Garlic and parsley butter with watercress and chips</i>	

Crab linguine	21.50
<i>West Coast Crab tossed with linguine, courgettes, chilli, smoked garlic, lemon and rocket</i>	

Roast salmon fillet	20.95
<i>Sprouting broccoli, smoked almonds and a herb sauce on the side</i>	
Dukka spiced sweet potato	16.50
<i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>	

CLASSICS

The Ivy shepherd's pie	16.95
<i>Slow-braised Blackface lamb and beef with Hegarty's cheddar and potato mash</i>	

Steak, egg & chips	17.95
<i>Thinly beaten minute steak, chips and two fried hen's eggs</i>	

Chicken Milanese	19.95
<i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	

Chicken bourguignon	19.50
<i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>	

Salmon and smoked haddock fish cake	16.50
<i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	

Simply grilled fish	MP
<i>Sourced daily</i>	

Warm chicken salad	17.95
<i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>	

The Ivy hamburger	16.95
<i>Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips</i>	
Add Hegarty's cheddar 1.95	

Steak tartare with Dubliner whiskey	23.95
<i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips</i>	

John Stone Rib-eye 12oz/340g	33.95
<i>Dry-aged grass-fed</i>	

SAUCES

Green peppercorn Hollandaise	3.95
Béarnaise	
Red wine and rosemary	

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50
San Marzanino tomato and basil salad with Pedro Ximenez dressing	4.75
Peas, sugar snaps and baby shoots	3.95

Chips	4.50
Truffle and Parmesan chips	5.50
Olive oil mashed potato	4.50
Jasmine rice with toasted sesame	4.50
Green beans and roasted almonds	4.75

Herbed green salad	3.95
Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Sprouting broccoli, lemon oil and sea salt	4.50

DESSERTS

Whiskey crème brûlée	8.50
<i>Set Dubliner whiskey vanilla custard with a caramelised sugar crust</i>	
Chocolate bombe	10.50
<i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	
Cherry ice cream sundae	9.75
<i>Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce</i>	
Cappuccino cake	8.75
<i>Warm chocolate cake, milk mousse and coffee sauce</i>	
Ice creams and sorbets	6.75
<i>Selection of dairy ice creams and fruit sorbets</i>	
Frozen berries	8.75
<i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	
Selection of three cheeses	12.50
<i>Cooleeney Camembert, Cashel Blue, Cahill's porter, olive croutons, chutney, caramelised pecans and rye crackers</i>	
Mini chocolate truffles	4.75
<i>With a liquid salted caramel centre</i>	

AFTERNOON MENU

3PM - 5PM

CREAM TEA 9.25

Freshly baked fruited scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

AFTERNOON TEA 21.50

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich
Organic Irish Smoked Salmon on soda bread with cream cheese and chives

SWEET

Warm fruited scones with clotted cream and strawberry preserve
Raspberry cheesecake
Chocolate and salted caramel mousse

Crème brûlée doughnut
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA 33.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.

A discretionary optional service charge of 12.5% will be added to your bill on tables of five and above.