

— SPARKLING — 125ml —

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

— THIRST QUENCHERS —


<b>Peach Bellini</b> <i>Peach pulp &amp; Prosecco</i>	9.00
<b>The Ivy Royale</b> <i>Our signature Kir Royale with rose liqueur, Plymouth sloe gin &amp; hibiscus topped with Ivy Champagne</i>	14.00
<b>Aperol Spritz</b> <i>Aperol, Prosecco &amp; soda over ice with an orange twist</i>	10.50

— COCKTAILS —

<b>Ivy Special G&amp;T wine glass</b> <i>Beefeater gin, lavender, cucumber &amp; lime with Fever-Tree Mediterranean tonic</i>	10.00
<b>Rosemary &amp; Basil G&amp;T balloon</b> <i>Mil Irish gin, London essence grapefruit &amp; rosemary tonic served with rosemary sprig &amp; a grapefruit twist</i>	12.00
<b>Elderflower &amp; Juniper G&amp;T rocks</b> <i>Juniper-rich Plymouth gin paired with Fever-Tree elderflower tonic</i>	12.00
<b>T &amp; T high-ball</b> <i>Tanqueray 10 gin &amp; Schweppes 1783 salty lemon tonic with a slice of pink grapefruit</i>	12.00
<b>Jasmine &amp; Peppermint G&amp;T ceramic cup</b> <i>Monkey 47 gin, Fever-Tree aromatic tonic served over Chartreuse-washed ice, finished with a peppermint mist &amp; jasmine pearls</i>	13.00
<b>Wild G&amp;T bamboo high-ball</b> <i>Glendalough wild botanical Irish gin with Fever-Tree Indian tonic &amp; a wedge of fresh orange</i>	11.00

— COOLERS & JUICES —

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

BREAKFAST  BRUNCH

Until 11:30AM (Until 11AM Saturday & Sunday) From 11AM Saturday & Sunday

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*

<b>Roast pumpkin soup</b> 7.50 <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>
<b>Endive and Stilton salad</b> 7.95 <i>Shaved apple, cranberries and caramelised hazelnuts</i>
<b>Buffalo mozzarella</b> 10.75 <i>Crispy artichokes, pear and truffle honey</i>
<b>Tempura prawns</b> 12.95 <i>Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce</i>

THE IVY

ALL DAY MENU

From 11:30AM

STARTERS

<b>Raw market salad</b> 8.25 <i>Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing</i>	<b>Crispy duck salad</b> 10.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>
<b>Steak tartare with Dubliner whiskey</b> 11.95 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	

**Salted smoked almonds 3.95**

*Hickory smoked and lightly spiced*

**Salt-crusted Bretzel bakery sourdough bread 4.75**

*With salted Glenilen butter*

<b>Truffled orzo pasta</b> 10.95 <i>Baked truffle pasta with sautéed girolle mushrooms</i>	<b>Organic Irish smoked salmon</b> 12.50 <i>From the award winning Wright's of Howth smokehouse, served with soda bread</i>
<b>Prawn cocktail</b> 11.95 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	<b>Smoked salmon and crab</b> 13.95 <i>Wright's of Howth Organic Irish smoked salmon with West Coast crab and dill cream with soda bread</i>

— MAINS —

<b>Grilled 'Native' Lobster</b> 43.50 <i>(Market availability) Garlic and parsley butter with watercress and chips</i>	<b>Grilled sea bass fillet</b> 25.95 <i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>	<b>Salmon and smoked haddock fish cake</b> 16.50 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	<b>Monkfish and prawn curry</b> <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i> 22.95
<b>Fish &amp; chips</b> 17.95 <i>Battered cod served with mashed peas, chips and tartare sauce</i>	<b>Market special MP of the day</b>	<b>Simply grilled fish MP</b> Sourced daily	<b>Crab linguine</b> <i>West Coast Crab tossed with linguine, courgettes, chilli, smoked garlic, lemon and rocket</i> 21.50

— STEAKS —

*All our prime steaks are from grass-fed cattle selected and dry-aged by John Stone of Ballymahon County Longford*

<b>Steak, egg &amp; chips</b> 17.95 <i>Thinly beaten minute steak, chips and two fried hen's eggs</i>	<b>Sirloin 8oz/227g</b> 27.50 <i>Flavourful, mature, grass-fed</i>
<b>Steak tartare with Dubliner whiskey</b> 23.95 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips</i>	<b>Fillet 7oz/198g</b> 32.95 <i>Succulent, prime centre cut, grass-fed</i>
	<b>John Stone Rib-eye 12oz/340g</b> 33.95 <i>Dry-aged grass-fed</i>

— SAUCES —

<b>Béarnaise</b>	<b>Green peppercorn Red wine and rosemary</b> 3.95	<b>Hollandaise</b>
<b>Dukka spiced sweet potato</b> 16.50 <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>	<b>Chicken bourguignon</b> 19.50 <i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>	<b>Roast rump of Blackface lamb</b> 21.95 <i>Herb crust, creamed potato, carrots, swede and a rosemary sauce</i>
<b>Roasted butternut squash with grains</b> 15.95 <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>	<b>Chicken Milanese</b> 19.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	<b>Warm chicken salad</b> 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>

— SIDES —

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b> 4.50	<b>Chips</b> 4.50	<b>Herbed green salad</b> 3.95
<b>San Marzanino tomato and basil salad with Pedro Ximenez dressing</b> 4.75	<b>Truffle and Parmesan chips</b> 5.50	<b>Creamed spinach, toasted pine nuts and grated Parmesan</b> 4.75
<b>Peas, sugar snaps and baby shoots</b> 3.95	<b>Olive oil mashed potato</b> 4.50	<b>Sprouting broccoli, lemon oil and sea salt</b> 4.50
	<b>Jasmine rice with toasted sesame</b> 4.50	
	<b>Green beans and roasted almonds</b> 4.75	

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.

— SANDWICHES —

11:30AM – 5PM

<b>HLT open sandwich</b> 13.50 <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>
<b>The Ivy hamburger</b> 16.95 <i>Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips</i> Add Hegarty's cheddar 1.95
<b>Smoked salmon and crab open sandwich</b> 15.50 <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>
<b>Steak sandwich "French dip"</b> 17.50 <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and chips</i>
<b>Truffle chicken sandwich and chips</b> 15.75 <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>

— DESSERTS —

<b>Cappuccino cake</b> 8.75 <i>Warm chocolate cake, milk mousse and coffee sauce</i>	<b>Whiskey crème brûlée</b> 8.50 <i>Set Dubliner whiskey vanilla custard with a caramelised sugar crust</i>
<b>Chocolate bombe</b> 10.50 <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	<b>Mini chocolate truffles</b> 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*

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