

Zucchini fritti

Crispy courgette fries with lemon, chilli and mint yoghurt
6.95

**Salt-crusted Bretzel bakery
sourdough bread**

With salted butter
4.75

Truffle arancini

Fried Arborio rice balls with ruffle and Parmesan
5.95

STARTERS

Roast pumpkin soup

Creamed pumpkin with ricotta, pine nuts and crispy sage
7.50

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
10.50

Truffled orzo pasta

Baked truffle pasta with sautéed girolle mushrooms
10.95

Steak Tartare with Dubliner Whiskey

Hand-chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and granary toast
11.95

Tempura prawns

Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and matcha tea sauce
12.95

Smoked salmon and crab

Wright's of Howth Organic Irish smoked salmon with West Coast crab and dill cream with soda bread
13.95

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
11.95

Buffalo mozzarella

Crispy artichokes, pear and truffle honey
10.75

MAINS

Monkfish and prawn curry

Keralan curry with jasmine rice, coconut 'yoghurt', coriander and sweet potato crisps
22.95

Dukkah spiced sweet potato

Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce
16.50

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing
15.95

Blackened cod fillet

Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
16.95

The Ivy shepherd's pie

Slow-braised Blackface lamb and beef with Hegarty's cheddar and potato mash
16.95

Fillet

7oz/198g

Succulent, prime centre cut, grass-fed
32.95

John Stone Rib-eye

7oz/198g
Dry-aged grass-fed
33.95

Roast salmon fillet

Sprouting broccoli, smoked almonds and a herb sauce on the side
20.95

Chicken Milanese

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
19.95

SIDES

Baked sweet potato, harissa coconut 'yoghurt', mint and coriander dressing

4.50

Jasmine rice with toasted sesame

4.50

Creamed spinach, toasted pine nuts and grated Parmesan

4.75

Sprouting broccoli, lemon oil and sea salt

4.50

Chips

4.50

Peas, sugar snap and baby shoots

3.95

Green beans and roasted almonds

4.75

Olive oil mashed potato

4.50

Baby San Marzano tomato and basil salad with Pedro Ximenez dressing

4.75

Herbed green salad

3.95

Truffle and Parmesan chips

5.50

DESSERTS

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust
8.50

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce
8.75

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets
6.75

Selection of three cheeses

Cooleeney Camembert, Cashel Blue, Cahill's porter, olive croutons, chutney, caramelised pecans and rye crackers
12.50

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
10.50

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

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.