

THIRST QUENCHERS

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

SPARKLING

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

COOLERS & JUICES

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

TEA & COFFEE

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

**Roast pumpkin soup** 7.50  
*Creamed pumpkin with ricotta, pine nuts and crispy sage*

**Organic Irish smoked salmon** 12.50  
*From the award winning Wright's of Howth smokehouse, served with soda bread*

**Steak tartare with Dubliner whiskey** 11.95  
*Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and granary toast*

**Eggs Benedict and chips** 13.25  
*Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress*

**Steak sandwich "French dip"** 17.50  
*Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and chips*

Warm chicken salad

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

The Ivy hamburger

*Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips*  
Add Hegarty's cheddar 1.95  
16.95

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

**John Stone Rib-eye 12oz/340g**  
*Dry-aged grass-fed*  
33.95

SAUCES

**Green peppercorn Hollandaise Béarnaise**  
**Red wine and rosemary**  
3.95

**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

THE IVY BRUNCH

From 11AM

Truffle arancini 5.95

*Fried Arborio rice balls with truffle and Parmesan*

STARTERS

**Buffalo mozzarella** 10.75  
*Crispy artichokes, pear and truffle honey*

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

MAINS

**Truffle chicken sandwich and chips** 15.75  
*Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad*

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

**Hot buttermilk pancakes** 11.50  
*Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce*

CLASSICS

**The Ivy shepherd's pie**  
*Slow-braised Blackface lamb and beef with Hegarty's cheddar and potato mash*  
16.95

**Steak, egg & chips**  
*Thinly beaten minute steak, chips and two fried hen's eggs*  
17.95

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

**Chicken bourguignon**  
*Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons*  
19.50

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

**Simply grilled fish MP**  
*Sourced daily*

SIDES

**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

Salted smoked almonds 3.95

*Hickory smoked and lightly spiced*

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

*With salted butter*

**Endive and Stilton salad** 7.95  
*Shaved apple, cranberries and caramelised hazelnuts*

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

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

**Eggs Royale and chips** 13.75  
*Smoked salmon, two poached hen's eggs, soda farls, hollandaise sauce, watercress and chips*

**HLT open sandwich** 13.50  
*Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise*

Fish & chips

*Battered cod served with mashed peas, chips and tartare sauce*  
17.95

Grilled 'Native'

**Lobster**  
*(Market availability)*  
*Garlic and parsley butter with watercress and chips*  
43.50

Crab linguine

*West Coast Crab tossed with linguine, courgettes, chilli, smoked garlic, lemon and rocket*  
21.50

Roast salmon fillet

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

**Dukkah spiced sweet potato**  
*Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce*  
16.50

**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

*Set Dubliner whiskey vanilla custard with a caramelised sugar crust*

**Chocolate bombe** 10.50

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

**Cherry ice cream sundae** 9.75

*Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce*

**Cappuccino cake** 8.75

*Warm chocolate cake, milk mousse and coffee sauce*

**Ice creams and sorbets** 6.75

*Selection of dairy ice creams and fruit sorbets*

**Frozen berries** 8.75

*Mixed berries with yoghurt sorbet, warm white chocolate sauce*

**Selection of three cheeses** 12.50

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

**Mini chocolate truffles** 4.75

*With a liquid salted caramel centre*

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.