

REDUCED MENU

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 truffle cheese
5.95

STARTERS

Roasted Roma tomato soup

Pine nuts, soft vegan "cheese",
Provençale olives and basil
7.50

Prawn cocktail

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

Buffalo mozzarella

Asparagus and edamame with roasted
pine nuts, pesto and baby basil
10.75

Crispy duck salad

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

Steak tartare with Dubliner whiskey

Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and toasted granary
11.95

Crab and avocado tian

Picked white crab with soft herbs, watercress
and a Bloody Mary sauce
11.75

Tempura Prawns

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

Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise
and baby watercress
11.50

MAINS

Chicken Milanese

Brioche-crumbed chicken
breast with San Marzanino
tomatoes, capers, rocket,
Parmesan and pesto
19.50

Roast salmon fillet

Asparagus spears, baby
watercress and a herb sauce
on the side
21.95

The Ivy shepherd's pie

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

Crispy polenta cakes

Artichoke purée with roasted
San Marzanino tomatoes,
Provençale olives and Prosciano
vegan "cheese"
16.50

Monkfish and prawn curry

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

John Stone Rib-eye 12oz/340g

Dry-aged, grass-fed
33.95

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin
seeds, sesame and pomegranate
with Greek feta-style "cheese",
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

Fillet 7oz/198g

Succulent, prime cut, grass-fed
32.95

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

San Marzanino tomato and basil salad with Pedro Ximénez 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

Chocolate bombe

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

Ice creams and sorbets

Selection of dairy ice creams and
fruit sorbets
6.75

Frozen berries

Mixed berries with yoghurt sorbet and
warm white chocolate sauce
8.75

Selection of Irish cheeses

Served with traditional accompaniments
12.50

A discretionary optional service charge of 12.5% will be added to your bill. Service charge is distributed amongst the entire team.
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.