

SPARKLING 125ml

Prosecco, BisoI, Jeio, Veneto, Italy	9.00
The Ivy Collection Champagne, Champagne, France	13.00
Laurent-Perrier, La Cuvée Brut, Champagne, France	18.50
Laurent-Perrier, Cuvée Rosé, Champagne, France	23.00

THIRST QUENCHERS

Peach Bellini Peach pulp and Prosecco	9.00
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and vodka	14.00
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.50

COCKTAILS

Ivy Special G&T <i>wine glass</i> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	10.00
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Rosemary & Basil G&T <i>balloon</i> Míl Irish gin, London essence grapefruit & rosemary tonic served with rosemary sprig and a grapefruit twist	12.00
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Centenary G&T <i>rocks</i> A very special G&T made with our very own Ivy gin, distilled to celebrate 100 years of The Ivy. Juniper rich with wild ivy infusions among other botanicals paired with Fever-Tree Elderflower Tonic	12.00
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T & T high-ball Tanqueray 10 Gin and Schweppes 1783 Salty Lemon Tonic with a slice of pink grapefruit	12.00
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Pink G&T <i>balloon glass</i> Beefeater Pink Gin with Fever-Tree Elderflower Tonic and fresh strawberries	11.00
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Wild G&T <i>bamboo high-ball</i> Glendalough Wild Botanical Irish Gin with Fever-Tree Indian Tonic and a wedge of fresh orange	11.00
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COOLERS & JUICES

Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 and afternoon tea blends	4.00
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Green juice Avocado, mint, spinach, apple, parsley	4.75
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London Essence Co. Rhubarb & Cardamom Crafted Soda Naturally light soda with earthy, tart rhubarb & aromatic cardamom	3.00
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Rosemary Lemonade A refreshing blend of lemon, lime and Fever-Tree Soda with homemade rosemary syrup	3.75
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Choice of fresh juices Orange, apple, grapefruit	3.00
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Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas	8.00
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Strawberries & Cream Soda A blend of strawberry, fruits & vanilla with soda	8.00
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BREAKFAST

Until 11:30am
Monday – Friday

Until 11:00am
Saturday – Sunday

BRUNCH

From 11am
Saturday – Sunday

SET MENU

11:30am – 6:30pm
Monday – Friday

Two courses – 19.95

Three courses – 24.95

THE IVY

DAWSON STREET
DUBLIN

ALL DAY MENU

From 11.30am

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	Truffle arancini 5.95 Fried Arborio rice balls with truffle cheese	Salted smoked almonds 3.95 Hickory smoked and lightly spiced	Salt-crusted Bretzel bakery sourdough bread 4.75 with salted butter
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STARTERS

Raw market salad – 8.25 Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing	Steak tartare with Dubliner Whiskey – 11.95 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Organic smoked salmon – 12.50 Smoked salmon, black pepper and lemon with dark soda bread <i>Add crab and dill cream – 4.50</i>
Garden pea soup – 7.50 Crushed peas with ricotta, mint and lemon balm	Crab and apple salad – 12.95 Cucumber, watermelon, radish, edamame and coriander	Crispy duck salad – 10.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
Heritage tomato and feta salad – 7.95 Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing	Asparagus with truffle hollandaise – 11.50 Warm asparagus spears with truffle hollandaise and baby watercress	Prawn cocktail – 11.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
Buffalo mozzarella – 10.75 Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint	Tempura Prawns – 12.95 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce	

MAINS

Grilled 'Native' Lobster <i>(Market availability)</i> – 43.50 Garlic and parsley butter with watercress and chips	Grilled sea bass fillet – 25.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	Monkfish and prawn curry 22.95 Keralan curry with jasmine rice, coconut “yoghurt”, coriander and sweet potato crisps	Salmon and smoked haddock fish cake – 16.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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Fish & chips – 17.95 Battered cod served with mashed peas, thick cut chips and tartare sauce	Crab linguine – 22.95 Pasta and courgette linguine, chilli, smoked garlic, lemon and rocket
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MARKET SPECIAL MP *Of the day*

Blackened cod fillet – 16.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
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Chicken Milanese – 19.50 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto
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Chargrilled halloumi with Padrón peppers – 15.95 Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

Jackfruit and peanut bang bang salad – 13.95 Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander
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All our prime steaks are from grass-fed cattle selected and dry-aged by John Stone of Ballymahon County Longford

Minute steak – 20.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	Steak tartare with Dubliner whiskey – 23.95 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips
Sirloin 8oz/227g – 27.50 – Flavourful, mature, grass-fed	Fillet steak 7oz/198g – 32.95 – Succulent, prime centre cut, grass-fed
John Stone Rib-eye 10oz/340g – 33.95 – Dry-aged grass-fed	

SAUCES – 3.95 Béarnaise • Green peppercorn • Red wine and rosemary Hollandaise • Roasted mushroom
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Roast chicken – 21.50 Roasted half chicken (off the bone) with truffle mashed potato and a wild mushroom cream sauce	Grilled chicken salad – 17.50 Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing	Roast rump of Blackface lamb – 21.95 Herbed crumb, mustard, creamed potato, carrots, swede and a rosemary sauce
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SIDES

Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	4.50	Chips	4.50	Herbed green salad	3.95
San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.75	Truffle and Parmesan chips	5.50	Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Peas, sugar snaps and baby shoots	3.95	Olive oil mashed potato	4.50	Sprouting broccoli, miso butter, sesame and chilli	4.50
		Jasmine rice with toasted sesame	4.50		
		Green beans and roasted almonds	4.75		

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.

SANDWICHES 11:30am – 5pm

Heirloom tomato open sandwich – 12.95 Mixed heirloom tomatoes, Greek feta-style “cheese” spread, baby gem leaves, pickled onions and baby basil	Roast beef sandwich – 18.50 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips
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Smoked salmon and crab open sandwich – 15.50 Organic smoked salmon and crab with crushed avocado, grapefruit and baby watercress	Prawn and avocado burger – 19.95 Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips
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AFTERNOON MENU

3pm – 5pm

CREAM TEA – 9.25 Freshly baked fruited scones, clotted cream and strawberry preserve
<i>Includes a choice of teas, infusions or coffees</i>

AFTERNOON TEA – 21.50 <i>SAVOURIES</i> Truffled chicken brioche roll Feta and red pepper sandwich Organic smoked salmon on dark soda bread with cream cheese and chives <i>SWEET</i> Warm fruited scones with clotted cream and strawberry preserve Raspberry cheesecake Chocolate and salted caramel mousse Crème brûlée doughnut <i>Includes a choice of teas, infusions or coffees</i>

CHAMPAGNE AFTERNOON TEA – 33.50 Afternoon tea with a glass of Champagne <i>Includes a choice of teas, infusions or coffees</i>
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DESSERTS

Cappuccino cake – 8.75 Warm chocolate cake, milk mousse and coffee sauce	Mini chocolate truffles – 4.75 With a liquid salted caramel centre
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Whiskey crème brûlée – 8.50 Set Dubliner whiskey vanilla custard with a caramelised sugar crust	Apple tart fine – 9.50 Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>
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Chocolate bombe – 10.50 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	Pistachio and raspberry ice cream sundae – 9.75 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry saucee
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