

SPARKLING

	<i>125ml</i>
Prosecco, BisoI, Jeio, Veneto, Italy	9.50
The Ivy Collection Champagne, Champagne, France	13.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	18.50
Laurent-Perrier, Cuvée Rosé, Champagne, France	23.00

THIRST QUENCHERS

Peach Bellini Peach pulp & Prosecco	9.50
The Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	10.75
Aperol Spritz Over ice with an orange twist	10.75

COOLERS & JUICES

Peach & Elderflower iced tea With Ivy 1917 & afternoon tea blends	4.00
Green juice Avocado, mint, spinach, apple, parsley	3.50
London Essence Co. Rhubarb & Cardamom Crafted Soda Naturally light soda with earthy, tart rhubarb & aromatic cardamom	3.50
Rosemary Lemonade A refreshing blend of lemon, lime & refreshing Fever-Tree soda with homemade rosemary syrup	3.95
Choice of fresh juices Orange, apple, grapefruit	3.50
Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas	8.00
Strawberries & Cream Soda A blend of strawberry, fruits & vanilla with soda	8.00

TEA & COFFEE

The Ivy 1917 breakfast blend Intense and rich	4.00
The Ivy afternoon tea blend Mellow, elegant, refreshing	4.00
Ceylon, Earl Grey, Darjeeling	4.00
Sencha, Jasmine pearls	4.75
Fresh mint, Camomile, Peppermint, Verbena	3.75
Rosebud, Oolong	6.00
Pot of coffee and cream	4.00
Hot chocolate Milk / mint / white	4.50
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato, Vanilla shakerato	3.75
The Ivy Irish Coffee Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee & double cream finished with nutmeg & cinnamon	11.00

All day dining. Every day.

OPEN FOR BREAKFAST

Until 11:30am Monday - Friday | Until 11am Saturday - Sunday

<p>ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p> <p>BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</p>	<p>SET MENU</p> <p>Served 11:30am - 6.30pm Monday - Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 19.95 Three courses - 24.95</p>
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PRIVATE DINING

Available for all meetings, events and celebrations for up to 50 guests. *Please ask for details.*

Gift vouchers available for every occasion.

THE IVY
DAWSON STREET
DUBLIN

BRUNCH MENU

Truffle arancini Fried Arborio rice balls with truffle cheese 5.95	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt 6.95	Salt-crusted Bretzel bakery sourdough bread With salted butter 4.75	Salted smoked almonds Hickory smoked and lightly spiced 3.95	Spiced green olives Gordal olives with chilli, coriander and lemon 4.25
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STARTERS

White onion soup - 7.50 Onion Lyonnaise, truffle mascarpone and toasted brioche	Creamed truffle potato - 8.50 Sautéed wild mushrooms, egg yolk, black garlic purée and crisp sourdough	Organic Galway Bay Smoked salmon and crab - 16.95 With dill cream and dark rye bread	Buffalo mozzarella - 10.75 Crispy artichokes, pear and truffle honey
Crispy duck salad 10.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Prawn cocktail - 12.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Steak tartare with Dubliner whiskey - 12.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and granary toast	Seared Atlantic scallops - 13.95 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb
	Organic Galway Bay smoked salmon - 13.95 With black pepper, lemon and dark soda bread		Salt and pepper squid - 9.95 With wasabi mayonnaise, lime, coriander and chilli

MAINS

Eggs Benedict and chips - 13.25 Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress	Avocado Benedict and chips - 12.50 Avocado, two poached hen's eggs on toasted soda farls, hollandaise sauce and sesame with chips	Eggs Royale and chips - 13.75 Organic smoked salmon, two poached hen's eggs, soda farls, hollandaise sauce, watercress and chips	Halloumi open sandwich - 13.95 Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce
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MARKET SPECIAL MP
Of the day

Gluten-free buttermilk pancakes - 11.50 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
Roast beef sandwich - 17.50 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips

Grilled chicken salad - 17.95 Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing

The Ivy hamburger - 16.95 Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips
<i>Add Hegarty's Cheddar - 1.95</i>

Jackfruit and peanut bang bang salad - 13.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

CLASSICS

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

Minute steak - 20.95
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

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

Roast chicken - 22.50
Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket

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

SIMPLY GRILLED FISH MP
Sourced daily

Lemon sole on the bone - 26.95 Beurre noisette, caper and lemon
Fish & chips - 17.95 Battered cod served with mashed peas, chips and tartare sauce
Grilled 'native' lobster (market availability) - 44.95 Garlic and parsley butter with watercress and chips
Crab linguine - 23.50 Pasta and courgette linguine, chilli, smoked garlic, lemon and rocket
Roast fillet of salmon - 22.50 Sprouting broccoli, Champagne and caper cream sauce
Steak tartare with Dubliner whiskey - 23.95 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle sauce
3.95 each

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		

DESSERTS

Whiskey crème brûlée Set Dubliner whiskey vanilla custard with a caramelised sugar crust	8.95
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	10.95
Pistachio and raspberry ice cream sundae Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	9.75
Malted banana ice cream Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	9.50
Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	6.75
Frozen berries Mixed berries with yoghurt sorbet, warm white chocolate sauce	8.75
Mini chocolate truffles With a liquid salted caramel centre	4.75
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	9.75
Selection of Irish cheeses Served with traditional accompaniments	12.50

AFTERNOON TEA

3pm - 5pm

Cream Tea - 9.25
Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

Afternoon Tea - 21.50
Savouries
Truffled chicken brioche roll
Feta and red pepper sandwich
Organic Galway Bay smoked salmon on dark soda bread with cream cheese and chives

Sweet
Warm fruit scones with clotted cream and strawberry preserve
Raspberry Tarte Tropézienne
Potted chocolate and caramel
Blackberry and Champagne trifle
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 or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Allergen charts can be found at the waiter's station. A discretionary optional service charge of 12.5% will be added to your bill. Service charge is distributed amongst the entire team.