

SPARKLING

	<i>125ml</i>
Prosecco, Bisol, 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 and Prosecco	9.50
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	10.75

GIN & TONICS

The Ivy Special G&T wine glass Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	10.75
Rosemary & Basil G&T balloon Míl Irish gin, London essence grapefruit & rosemary tonic served with rosemary sprig and a grapefruit twist	12.00
Centenary G&T rocks 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
T & T high-ball Tanqueray 10 Gin and Schweppes 1783 Salty Lemon Tonic with a slice of pink grapefruit	12.00
Pink G&T balloon glass Beefeater Pink Gin with Fever-Tree Elderflower Tonic and fresh strawberries	11.00
Wild G&T bamboo high-ball Glendalough Wild Botanical Irish Gin with Fever-Tree Indian Tonic and a wedge of fresh orange	11.00

COOLERS & JUICES

Peach & Elderflower Iced Tea With The Ivy 1917 and 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 and 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

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 – 21.95 Three courses – 25.95</p>
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Please note we will be closed on 25th December only.

THE IVY
DAWSON STREET
DUBLIN

ALL DAY MENU

Truffle arancini Fried Arborio rice balls with truffle cheese 6.50	Spiced green olives Gordal olives with chilli, coriander and lemon 4.25	Salted smoked almonds Hickory smoked and lightly spiced 3.95	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt 6.95	Salt-crusted Bretzel bakery sourdough bread With salted butter 4.75
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STARTERS

White onion soup – 7.50 Onion Lyonnaise, truffle mascarpone and toasted brioche	Creamed truffle potato – 9.95 Sautéed wild mushrooms, egg yolk, black garlic purée and crisp sourdough	Salt and pepper squid – 9.95 With wasabi mayonnaise, lime, coriander and chilli	Jackfruit and peanut bang bang salad – 8.75 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander
Seared Atlantic scallops – 13.95 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb and a golden crumb	Organic Galway Bay smoked salmon – 13.95 With black pepper, lemon and dark soda bread	Steak tartare with Dubliner Whiskey – 12.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Tempura Prawns – 13.50 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce
Buffalo mozzarella – 10.75 Crispy artichokes, pear and truffle honey	Organic Galway Bay smoked salmon and crab – 16.95 With dill cream and dark rye bread	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

MAINS

The Ivy shepherd's pie – 16.95 Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash	Salmon and smoked haddock fish cake – 16.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	Miso-glazed chicken salad – 17.95 Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce	Keralan sweet potato curry – 16.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice
Roasted half chicken – 22.50 Off the bone with mushroom sauce, green beans and rocket	Fish & chips – 17.95 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	Roast fillet of salmon – 22.50 Sprouting broccoli, Champagne and caper cream sauce	Chicken Milanese – 19.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

MARKET SPECIAL MP

Of the day

Blackened cod fillet – 18.50 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
The Ivy vegetarian shepherd's pie – 15.95 Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce
Sea bass fillet – 26.50 Pak choi, broccoli and sesame with a miso and citrus ponzu sauce
Monkfish and prawn curry 23.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps

STEAKS

All our prime steaks are from grass-fed cattle selected and dry-aged by John Stone of Ballymahon County Longford

Sirloin 8oz/227g – 27.95
Flavourful, mature, grass-fed

John Stone Fillet of beef 7oz/198g – 33.95
Succulent, prime centre cut, grass-fed

John Stone Rib-eye 10oz/280g – 34.95
Dry-aged grass-fed

John Stone 1100g Tomahawk steak - 85.00 (For 2 to share)
Truffle Parmesan chips, green beans with almonds, peppercorn and Béarnaise sauces

Minute steak – 20.95
Grilled thinly-beaten steak with pink peppercorn, crispy shallots, 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 thick cut chips

SAUCES

• Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffled red wine jus

3.95 each

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	Truffle and Parmesan chips	Creamed spinach, toasted pine nuts and grated Parmesan
San Marzanino tomato and basil salad with Pedro Ximénez dressing	Sprouting broccoli, miso butter, sesame and chilli	Extra virgin olive oil mashed potato
Peas, sugar snaps and baby shoots	Green beans and roasted almonds	Green leaf salad with mixed herbs
	Jasmine rice with toasted sesame	Thick cut chips

SANDWICHES

Available until 5pm

Halloumi open sandwich Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	13.95
Prawn and avocado open sandwich Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	15.50
Roast beef sandwich Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	17.50
The Ivy hamburger Chargrilled "forequarter" burger in a brioche bun with mayonnaise, horseradish ketchup and chips	16.95

Add Hegarty's Cheddar - 1.95

AFTERNOON TEA

3pm – 5pm

Cream Tea – 9.25 Freshly baked fruit 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 Galway Bay smoked salmon on dark soda bread with cream cheese and chives <i>Sweet</i> Warm fruit scones with clotted cream and strawberry preserve Raspberry Tarte Tropézienne Potted chocolate and caramel Blackberry and Champagne trifle <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>

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online
ivycollection.com

Vegetarian and vegan menu available on request.

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. A discretionary optional service charge of 12.5% will be added to your bill.