

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	9.50
Peach pulp and Prosecco	
The Ivy Bloody Mary	14.00
The Ivy vegan spice mix, tomato juice and vodka	
Aperol Spritz	10.75
Aperol, Prosecco and Fever-Tree Soda with an orange twist	

GIN & TONICS

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

COOLERS & JUICES

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

All day dining. Every day.

OPEN FOR BREAKFAST

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

ALL DAY MENU

Served from 11.30am
Monday - Friday
From 4pm Saturday - Sunday

BRUNCH MENU

Served from 11am
Saturday - Sunday

SET MENU

Served 11:30am - 6:30pm

Monday - Friday

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Two courses - 21.95

Three courses - 25.95

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 sourdough bread With salted butter 4.75
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STARTERS

Garden pea soup - 7.50 Crushed peas, crispy tuile, coconut cream and edible flowers	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	Buffalo mozzarella - 10.75 Grapes, mint, parsley and hazelnuts
Crab and apple salad - 14.50 Cucumber, watermelon, radish, edamame and coriander	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	Prawn cocktail - 12.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Crispy duck salad - 10.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
Jackfruit and peanut bang bang salad - 8.75 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	Organic Galway Bay smoked salmon - 13.95 With black pepper, lemon and dark soda bread	Seared Atlantic scallops - 13.95 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	Tempura Prawns - 13.50 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce

MAINS

The Ivy shepherd's pie - 16.95 Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash	Grilled chicken salad - 17.95 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce	Chargrilled halloumi - 16.95 Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh	Fish & chips - 17.95 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
Salmon and smoked haddock fish cake - 16.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	Keralan sweet potato curry - 16.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	Roast fillet of salmon - 22.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon	Chicken Milanese - 19.95 Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

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

John Stone minute steak - 23.95
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 thick cut chips

SAUCES

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

3.95 each

Vegetarian and vegan menu available on request.

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50	Truffle and Parmesan chips	5.50	Creamed spinach, toasted pine nuts and grated Parmesan	4.75
San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.75	Sprouting broccoli, lemon oil and sea salt	4.50	Extra virgin olive oil mashed potato	4.50
Peas, sugar snaps and baby shoots	3.95	Green beans and roasted almonds	4.75	Green leaf salad with mixed herbs	3.95
		Jasmine rice with toasted sesame	3.95	Thick cut chips	4.50
		Truffle mashed potato	4.95		

SANDWICHES

Available until 5pm

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

Add Hegarty's Cheddar - 1.95 / Add pancetta - 2.95

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 on basil bread

Organic Galway Bay smoked salmon on beetroot 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

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

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.