

## SPARKLING

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

## THIRST QUENCHERS

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

## GIN & TONICS

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

## COOLERS & JUICES

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

## BRUNCH MENU

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

<b>Garden pea soup</b> - 7.50 Crushed peas, crispy tuile, coconut cream and edible flowers	<b>Creamed truffle potato</b> - 9.95 Sautéed wild mushrooms, egg yolk, black garlic purée and crisp sourdough	<b>Jackfruit and peanut bang bang salad</b> - 8.75 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	<b>Crispy duck salad</b> 10.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
<b>Crab and apple salad</b> - 14.50 Cucumber, watermelon, radish, edamame and coriander	<b>Buffalo mozzarella</b> - 10.75 Grapes, mint, parsley and hazelnuts	<b>Prawn cocktail</b> - 12.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	<b>Seared Atlantic scallops</b> - 13.95 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura
<b>Organic Galway Bay smoked salmon</b> - 13.95 With black pepper, lemon and dark soda bread	<b>Steak tartare with Dubliner Whiskey</b> - 12.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>Salt and pepper squid</b> - 9.95 With wasabi mayonnaise, lime, coriander and chilli	

## MAINS

<b>Eggs Benedict and chips</b> - 13.25 Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress	<b>Roast beef sandwich</b> - 17.50 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	<b>Eggs Royale and chips</b> - 14.75 Organic smoked salmon, two poached hen's eggs, soda farls, hollandaise sauce, watercress and chips	<b>Salmon and smoked haddock fish cake</b> - 16.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
<b>Prawn and avocado open sandwich</b> - 15.50 Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	<b>Avocado Benedict and chips</b> - 12.50 Avocado, two poached hen's eggs on toasted soda farls, hollandaise sauce and sesame with chips	<b>Non-gluten buttermilk pancakes</b> - 11.50 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	<b>Roast fillet of salmon</b> - 22.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon

**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

**Keralan sweet potato curry** - 16.95  
Choy sum, broccoli, coriander and coconut with steamed jasmine rice

**Halloumi open sandwich** - 13.95  
Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce

**Sea bass fillet** - 26.50  
Pak choi, broccoli and sesame with a miso and citrus ponzu sauce

**Quinoa and watermelon salad** - 15.95  
Roast sweet potato, rocket, baby gem, radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce

## DAILY MARKET SPECIALS

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b>	4.50
<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	4.75
<b>Peas, sugar snaps and baby shoots</b>	3.95

## 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

<b>Truffle and Parmesan chips</b>	5.50	<b>Creamed spinach, toasted pine nuts and grated Parmesan</b>	4.75
<b>Sprouting broccoli, lemon oil and sea salt</b>	4.50	<b>Extra virgin olive oil mashed potato</b>	4.50
<b>Green beans and roasted almonds</b>	4.75	<b>Green leaf salad with mixed herbs</b>	3.95
<b>Jasmine rice with toasted sesame</b>	3.95	<b>Thick cut chips</b>	4.50
<b>Truffle mashed potato</b>	4.95		

## THE IVY AFTERNOON TEA

Served daily 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 The Ivy 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.