

Salted smoked almonds

Hickory smoked and lightly spiced

3.95

Salt-crusted sourdough bread

With salted butter

4.75

Zucchini fritti

Crispy courgette fries with lemon, chilli and mint yoghurt

6.95

Spiced green olives

Gordal olives with chilli, coriander and lemon

4.25

Truffle arancini

Fried Arborio rice balls with truffle cheese

6.50

STARTERS**Garden pea soup**

Crushed peas, crispy tuile, coconut cream and edible flowers

7.50

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

12.95

Buffalo mozzarella

Grapes, mint, parsley and hazelnuts

10.75

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

10.95

Crab and apple salad

Cucumber, watermelon, radish, edamame and coriander

14.50

Tempura Prawns

Crunchy fried Nobashi prawns with pickled mooli, cucumber, edamame and a matcha tea sauce

13.50

Steak tartare with Dubliner whiskey

Hand-cut beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

12.50

MAINS**Chicken Milanese**

Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

19.95

Keralan sweet potato curry

Choy sum, broccoli, coriander and coconut with steamed jasmine rice (Vegan)

16.95

Roast fillet of salmon

Grilled asparagus, crushed pink peppercorn hollandaise and lemon

22.50

John Stone Rib-eye 10oz/280g

Dry-aged, grass-fed

34.95

Fillet steak 7oz/198g

Succulent, prime cut, grass-fed

33.95

The Ivy shepherd's pie

Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash

16.95

Chargrilled halloumi

Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh

16.95

Monkfish and prawn curry

Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps

23.95

Blackened cod fillet

Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

18.50

SIDES**Sprouting broccoli, lemon oil and sea salt**

4.50

San Marzanino tomato and basil salad with Pedro Ximénez dressing

4.75

Extra virgin olive oil mashed potato

4.50

Green leaf salad with mixed herbs

3.95

Truffle mashed potato

4.95

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing

4.50

Truffle and Parmesan chips

5.50

Green beans and roasted almonds

4.75

Creamed spinach, toasted pine nuts and grated Parmesan

4.75

Peas, sugar snaps and baby shoots

3.95

Thick cut chips

4.50

Jasmine rice with toasted sesame

3.95

DESSERTS**Whiskey crème brûlée**

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

8.95

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

8.75

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

10.95

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

6.75

Selection of Irish cheeses

Served with traditional accompaniments

12.50