

SPARKLING

	125ml
Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy	11.00
Brut Réserve, Charles Heidsieck, Champagne, France	25.00

THIRST QUENCHERS

Peach Bellini	11.00
Peach pulp, Prosecco	
Bloody Mary	15.00
Absolut, spice mix, tomato juice, lemon, olive, cucumber	
Aperol Spritz	15.00
Aperol, Prosecco, soda and orange	
Irish Sour	15.00
Jameson, lemon, orgeat, sugar, foamer	
Champagne Mojito	17.00
Havana 3yr, lime, mint, peach, The Ivy Champagne	
Elderflower & Strawberry Margarita	17.00
1800 Tequila, elderflower, mint, lime, strawberry	

COOLERS & JUICES

Moviestar Martini	8.00
Passion fruit, pineapple, lime and vanilla shaken and served in a coupe glass with a shot of grape soda on the side	
Peach Ice Tea	7.50
Earl Grey, Breakfast & Jasmine tea blend, peach, citric blend	
Green Juice	5.50
Avocado, mint, spinach, apple, parsley	
Rosemary Lemonade	7.50
A refreshing blend of lemon, lime and Fever-Tree Soda with homemade rosemary syrup	
Elderflower Garden	10.00
Seedlip Garden 108 with elderflower cordial, cucumber & Fever-Tree Elderflower Tonic	

GIN & TONIC SELECTION

Ivy Special G&T	15.00
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	
Mil Gin	15.00
Fever-Tree Tonic, rosemary & basil	
Glendalough	13.00
Fever-Tree Tonic, orange	
Dingle Gin	13.50
Fever-Tree mediterranean tonic, orange	
Blood Monkey Spice G&B	15.00
Fever Tree Ginger Beer, Lime	
Plymouth	14.00
Fever-Tree Elderflower Tonic, lemon	
Monkey 47	19.00
Fever-Tree Light Tonic, lemon zest	
Beefeater Pink	13.00
Fever-Tree Elderflower Tonic, berries, mint	

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 at gifts.ivycollection.com

THE IVY

SINCE 1917

BRUNCH

From 11am to 4pm | Saturday, Sunday & Bank Holidays

Nori Tempura 6.95	Truffle Arancini 8.95	Salt-Crusted Sourdough Bread 6.95	Tuna Sashimi Tacos 15.95	Zucchini Fritti 8.95
Sesame, chilli and garlic vegan mayonnaise	Fried Arborio rice balls with truffle cheese	With salted butter	Avocado, watermelon, truffle ponzu mayonnaise	Crispy courgette fries with lemon, chilli and mint yoghurt

Castletownbere Crab and Avocado 17.50	Steak Tartare with Dubliner Whiskey 15.95	Tempura Prawns 16.95	Duck Liver Parfait 13.95
Dressed County Cork crab, sliced radish, tomato, coriander and spinach crispbread	John Stone hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Crunchy fried nobashi prawn, yuzu-pickled mooli, sesame, kimchi sauce, lime and coriander	Caramelised hazelnuts, apple and plum chutney, truffle, warm brioche
Salt and Pepper Squid Tempura 13.95	Truffled Garafalo Burrata 13.95	Crispy Duck Salad 15.95	Creamed Truffle Potato 13.95
Miso wasabi mayonnaise, sriracha, coriander and lime	Crispy artichokes, truffled honey, pear and pomegranate molasses	Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Sautéed wild mushrooms, egg yolk, truffle, black garlic purée and thyme crouton

BRUNCH SPECIALS

Eggs Benedict and Chips 19.50	Eggs Royale and Chips 20.50	Avocado Benedict and Chips 17.95	Lobster and Spinach Benedict 25.50
Traditional roast ham, toasted farls, two poached hen's eggs with hollandaise sauce, watercress and thick cut chips	Organic smoked salmon, two poached hen's eggs, toasted farls with hollandaise sauce, watercress and thick cut chips	Avocado, two poached hen's eggs on toasted farls, hollandaise sauce and sesame seeds with thick cut chips	Lobster bisque, toasted farls, two poached hen's eggs with hollandaise sauce and thick cut chips

Chicken Milanese 26.95	John Stone Sirloin Steak 8oz/227g 38.95	Chargrilled Halloumi 23.95	Keralan Sweet Potato Curry 21.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	Flavourful, mature, grass-fed, served with peppercorn or béarnaise sauce and creamed champ potatoes	Grilled Irish halloumi, spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress	Choy sum, broccoli, coriander and coconut with steamed jasmine rice
The Ivy Hamburger and Chips 21.95	John Stone Fillet Steak 7oz/198g 44.95	Roast Fillet of Salmon 30.95	Roast Fillet of Lamb Centreloin 38.50
Chargrilled "forequarter" burger in a brioche bun with Dubliner cheese, mayonnaise, horseradish ketchup and chips	Creamed wild mushrooms with potato rösti, watercress and truffle sauce	Warm sprouting broccoli with durum wheat, pesto, cauliflower and a green herb sauce	Dry-aged Blackface lamb, spinach mash, sun-blushed peppers and a pine nut chimichurri
<i>Add pancetta</i> 2.95	Steak Tartare with Dubliner Whiskey 28.95	Monkfish and Prawn Curry 34.95	Scallop Linguine 34.95
	John Stone hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps	Irish king scallops, chilli, capers, anchovies, datterini tomatoes with squid ink linguine
The Ivy Shepherd's Pie 25.95	Traditional Fish and Chips 26.95	Blackened Cod Fillet 29.95	
Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash and red wine sauce. Served with garden peas & shoots	Market Fish in The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	

Sauces 3.50 each | Béarnaise | Hollandaise | Red wine sauce | Peppercorn sauce



Scan for allergy & nutritional information

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CREAM TEA

Freshly baked fruited scones, clotted cream and strawberry preserve Includes a choice of teas, infusions or coffees 11.95

PANCAKES

Hot Buttermilk Pancakes with Bacon	15.95
Blueberries, lemon balm and maple syrup	
Non-gluten Buttermilk Pancakes	13.50
Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	

DESSERTS

Whiskey Crème Brûlée	10.95
Set Dubliner whiskey vanilla custard with a caramelised sugar crust	
Apple Tart Fine	12.95
With madagascan vanilla ice cream and Calvados flambé (14 mins cooking time)	
Chocolate Bombe	13.95
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	
Frozen Berries	10.50
Mixed berries with yoghurt sorbet and warm white chocolate sauce	

SIDES

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	5.50
Peas, sugar snaps and baby shoots	5.95
Baby gem lettuce, herb dressing, cheese and pine nuts	5.95
Truffle mashed potato	6.95
Jasmine rice with toasted coconut and coriander	3.95
Thick cut chips	6.50
Sprouting broccoli, lemon oil and sea salt	6.50
Truffle and Parmesan chips	7.50
Creamed Champ potato	5.95

Vegetarian and vegan menu available on request.

Please advise 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. Please note that all gratuities provided directly to a server are kept by the server. The restaurant deducts a 5% admin fee to cover the processing of an electronic tip.