

THE IVY

SINCE 1917

LUNCH & EARLY EVENING MENU

2 courses 27.95 | 3 courses 31.95

STARTERS

Kiln-roast Salmon
Potted kiln-roast salmon
with lemon, dill crème fraîche
and granary toast

Cream of Cauliflower Soup
Served with crumbled Cashel
Blue, capers and parsley

Kale, Ham and Quinoa Hash
Poached hen's egg, hollandaise,
pine nuts, watercress
and green pesto

MAINS

Chargrilled Aubergine
Filled with quinoa, mushrooms, pesto and almonds,
topped with tzatziki and a rustic tomato sauce

Sea Bream
Cracked durum wheat, cauliflower,
golden raisins, chimichurri and red pepper purée

Hoisin-glazed Crispy Duck Leg
Pak choi, coriander mashed potatoes,
sesame seeds, steamed broccoli
and red wine sauce

Steak, Egg and Thick Cut Chips
Chargrilled minute steak, garlic butter,
thick cut chips, fried hen's egg and watercress
€7.50 supplement

SIDES

Tomato and Coriander Salad with sherry vinegar dressing	6.25
Peas, Sugar Snaps and Baby Shoots	5.95
Baby Gem Lettuce with herb dressing, cheese and pine nuts	5.95
Truffle Mashed Potato	6.95
Thick Cut Chips	6.50
Jasmine Rice with toasted coconut and coriander	3.95
Truffle and Parmesan Chips	7.50
Creamed Champ Potato	5.95
Sprouting Broccoli with lemon oil and sea salt	6.95

DESSERTS

Vanilla ice cream
Served with warm
salted caramel sauce

Wicklow Blue
Pasteurised creamy blue cheese,
served with rye crackers,
apple and celery

Sticky Toffee Pudding
Salted caramel sauce,
dates and clotted cream



Scan for allergy &
nutritional information

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. 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.