

— PRIVATE DINING MENUS —

For groups of 15 guests and over

You may order on the day from this menu.

Menus available from 3rd Sept 2025 until 11th Nov 2025.



Truffle arancini

Fried Arborio rice balls
with truffle cheese

€9.75

Spiced green olives

Nocellara del Belice olives
with chilli, coriander and lemon

€5.95



MENU A

€70

Salt-crusted sourdough bread

With Glenilen Farm salted butter

STARTERS

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

The Ivy shepherd's pie

Slow-braised Blackface lamb and beef, Hegarty's Cheddar and potato mash,
red wine sauce. Served with garden peas and shoots

OR

Blackened cod fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed,
sesame seeds, yuzu and herb sauce

DESSERTS

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Selection of infused teas and filter coffee



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Spiced green olives

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with chilli, coriander and lemon

€5.95

MENU B

€85

Salt-crusted sourdough bread

With Glenilen Farm salted butter

STARTERS

Steak tartare with Dubliner whiskey

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

OR

Tempura prawns

Crunchy fried nobashi prawns, yuzu-pickled mooli, sesame, kimchi sauce, lime and coriander

OR

Burrata with dates

Medjool dates, roasted red peppers, za'atar, cinnamon and pine nuts

MAINS

Blackened cod fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

OR

John Stone sirloin steak 8oz/227g

Flavourful, mature, grass-fed, served with champ mashed potatoes,
sprouting broccoli and watercress, peppercorn or béarnaise sauce

OR

Roasted carrot and Ardsallagh feta salad

Spiced rainbow carrots, mixed grains, avocado, red pepper tapenade,
pomegranate and raspberry sherry vinaigrette

DESSERTS

Chocolate bombe

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

OR

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

OR

Almond panna cotta

Rhubarb and raspberry sauce, crispy almond tuile, gold flakes

Selection of infused teas and filter coffee

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We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event. We can accommodate any type of dietary requirements and food allergies.

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Truffle arancini

Fried Arborio rice balls
with truffle cheese

€9.75

Spiced green olives

Nocellara del Belice olives
with chilli, coriander and lemon

€5.95

MENU C

€110

Salt-crusted sourdough bread

With Glenilen Farm salted butter

STARTERS

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Steak tartare with Dubliner whiskey

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

Burrata with dates

Medjool dates, roasted red peppers, za'atar, cinnamon and pine nuts

MAINS

John Stone fillet steak 8oz/227g

Creamed wild mushrooms with truffle chips, watercress and truffle sauce

White miso-glazed sea bass with asian salad

Pak choi, Chinese cabbage, ginger, red chilli, lime, coriander cress and wasabi mayonnaise

Truffle risotto

Carnaroli Gran Riserva risotto, truffle salsa, vegetarian Parmesan and fresh black truffle

Sprouting broccoli, lemon oil and sea salt for the table

CHEESE COURSE FOR THE TABLE

Selection of Irish cheeses

Gubbeen Farmhouse, Mature Cashel Blue, Killeen Goats, Camembert,
Comte Fort Saint Antoine with Sheridans chutney and seeded crackers

DESSERTS

Smoked sticky toffee pudding

Dates, gold flakes, clotted cream and salted caramel sauce

Chocolate bombe

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

Almond panna cotta

Rhubarb and raspberry sauce, crispy almond tuile, gold flakes

Selection of infused teas and filter coffee