

THE IVY

SINCE 1917

CLASS OF 2025

2 Courses €55 | 3 Courses €65



Toast to the Class of 2025 with a glass of Ivy Champagne on arrival

STARTERS

The Ivy Classic Crispy Duck Salad

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

Whipped Feta, Fig and Candied Pecan Salad

Red chicory, truffle vinaigrette, picked herbs

Salt and Pepper Squid

Miso wasabi mayonnaise, sriracha, coriander and lime

MAINS

The Ivy Shepherd's Pie

Slow-braised Blackface lamb and beef, Hegarty's Cheddar and potato mash and red wine sauce

Roasted Carrot and Ardsallagh Feta Salad

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

Blackened Cod Fillet

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

John Stone Sirloin Steak 8oz/227g

Flavourful, mature, grass-fed, served with peppercorn or béarnaise sauce (€8 Supplement)

SIDES

(Choose one of the below)

Peas, Sugar Snaps and Baby Shoots

Creamed Champ Potato

Sprouting Broccoli, Lemon Oil and Sea Salt

Thick Cut Chips

Baby San Marzanino with Burren Raspberry-infused Balsamic Vinegar

DESSERTS

Whiskey Crème Brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Graduation Chocolate Bombe

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

Smoked Sticky Toffee Pudding

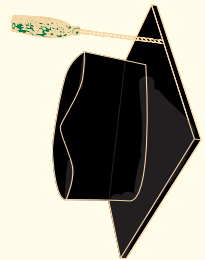
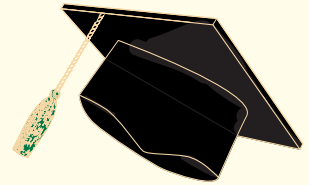
Dates, gold flakes, clotted cream and salted caramel sauce



Scan for allergy & nutritional information

Vegetarian and vegan menu available on request.

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.



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