

LUNCH MENU

Available 12pm - 4pm

A glass of The Ivy Cuvée on arrival

STARTERS

Mozzarella and Datterini Tomatoes

Baby tomatoes, confit sun-dried peppers, black olives, green pesto and pine nuts

Crispy Tempura Nobashi Prawns

Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce

Salt and Pepper Squid

Miso wasabi mayonnaise, sriracha, coriander and lime

The Ivy Classic Crispy Duck Salad

Silverhill Duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Heirloom Tomato and Watermelon Salad

Plant-based cream cheese, pistachios, olives with Burren Balsamics raspberry and sherry dressing

Lovage, Irish Wild Garlic and Pine Nut Pesto Soufflé

Twice-baked in a cream sauce

MAINS

Herb-crusted Hake

Baked hake topped with a herb crust, creamed spinach, courgette, pine nuts and a creamy white wine velouté

Chicken Milanese with Herb Mayo

Brioche-crumbed chicken breast with baby plum tomatoes, crispy artichoke, rocket, Parmesan and wild garlic dressing

Thai Sweet Potato and Spinach Curry

Sweet potato and spinach, tenderstem broccoli, tomatoes, lemongrass in a warm rich coconut curry, finished with chilli and served with aromatic rice

The Ivy Classic Shepherd's Pie

Slow-braised Glenarm lamb and beef with aged Dromona Irish Cheddar mash, rosemary and red wine sauce

Crab Linguine

Dressed white crab, fennel, roasted garlic, chilli, extra virgin olive oil and smoked butter emulsion

John Stone Fillet Steak 7oz/198g

Succulent, prime centre cut, grass-fed, served with peppercorn or Béarnaise sauce and triple-cooked chips
(£7 supplement)

SIDES

Please choose one of the sides below to accompany your main course

Peas

With sugar snaps and baby shoots

Aromatic Rice

With toasted coconut and coriander

Triple-cooked Chips

Colcannon Potatoes

With black kale and butter

Green Beans

With a tomato, shallot and olive dressing

DESSERTS

Flambéed Bushmills Whiskey Crème Brûlée

Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

Chocolate Bombe

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

Classic Frozen Berries

Selected berries and redcurrants with Drayne's coconut ice cream and white chocolate sauce

Ice Creams and Sorbets

Selection of dairy ice creams and fruit sorbets

Apple Tart Fine

With Madagascan vanilla ice cream and Calvados flambé (14 mins cooking time)

Three Courses £55 per person

PRIVATE DINING MENUS

We offer two choice menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 12 guests and over

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

MENU A

A glass of Ivy Cuvée on arrival

Salt-crusted Sourdough Bread

With salted butter

STARTERS

The Ivy Classic Crispy Duck Salad

Silver Hill duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Mozzarella and Datterini Tomatoes

Baby tomatoes, confit sun-dried peppers, black olives, green pesto and pine nuts

Heirloom Tomato and Watermelon Salad

Plant-based cream cheese, pistachios, olives with Burren Balsamics raspberry and sherry dressing

MAINS

The Ivy Classic Shepherd's Pie

Slow-braised Glenarm lamb and beef with aged Droimona Irish Cheddar mash, rosemary and red wine sauce

Chicken Milanese with Herb Mayo

Brioche-crumbed chicken breast with baby plum tomatoes, crispy artichoke, rocket, Parmesan and wild garlic dressing

Pan-fried Artichokes and Courgette Spaghetti

Prosciutto cheese, crispy shallots, mixed seeds, wild garlic and red pepper tapenade

DESSERTS

Classic Frozen Berries

Selected berries and redcurrants with Drayne's coconut ice cream and white chocolate sauce

Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Apple Tart Fine

Baked apple tart with Drayne's Farm vanilla ice cream and Calvados flambé (14 mins cooking time)

Selection of teas and filter coffees

Salted Caramel Chocolate Truffles £3.00 per person

With a liquid caramel centre

Selection of Northern Irish Cheeses £13.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren Balsamics chutney and Ballylisk oat crackers

Menu price: £55

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MENU B

A glass of Ivy Cuvée on arrival

Salt-crusted Sourdough Bread

With salted butter

STARTERS

Lovage, Irish Wild Garlic and Pine Nut Pesto Soufflé

Twice-baked in a cream sauce

The Ivy Classic Crispy Duck Salad

Silver Hill duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Mozzarella and Datterini Tomatoes

Baby tomatoes, confit sun-dried peppers, black olives, green pesto and pine nuts

MAINS

John Stone Sirloin Steak 8oz/227g

Flavourful, mature, grass-fed, served with peppercorn or béarnaise sauce and colcannon potato

Blackened Cod Fillet

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

Thai Sweet Potato and Spinach Curry

Sweet potato and spinach, tenderstem broccoli, tomatoes, lemongrass in a warm rich coconut curry, finished with chilli and served with aromatic rice

DESSERTS

Pistachio and White Chocolate Cheesecake

Mango sorbet, raspberry and edible flower

The Ivy Chocolate Bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Selection of teas and filter coffees

Salted Caramel Chocolate Truffles £3.00 per person

With a liquid caramel centre

Selection of Northern Irish Cheeses £13.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren Balsamics chutney and Ballylisk oat crackers

Menu price: £65

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MENU C

A glass of Ivy Cuvée on arrival

Salt-crusted Sourdough Bread

With salted butter

STARTERS

Steak Tartare with Bushmills Whiskey

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

Crispy Tempura Nobashi Prawns

Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce

Heirloom Tomato and Watermelon Salad

Plant-based cream cheese, pistachios, olives with Burren Balsamics raspberry and sherry dressing

MAINS

Herb-crusted Hake

Baked hake topped with a herb crust, creamed spinach, courgette, pine nuts and a creamy white wine velouté

John Stone Fillet Steak 7oz/198g

Chargrilled and served with creamed colcannon potatoes, green beans, watercress and Béarnaise sauce

Pan-fried Artichokes and Courgette Spaghetti

Prosciutto cheese, crispy shallots, mixed seeds, wild garlic and red pepper tapenade

DESSERTS

The Ivy Chocolate Bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Apple Tart Fine

Baked apple tart with Drayne's Farm vanilla ice cream and Calvados caramel

Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Selection of teas and filter coffees

Salted Caramel Chocolate Truffles £3.00 per person

With a liquid caramel centre

Selection of Northern Irish Cheeses £13.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren Balsamics chutney and Ballylisk oat crackers

Menu price: £75