

MENU A

Menus available from 8th September 2026 until 10th November 2026.
We can accommodate any type of dietary requirements and food allergies.

Truffle Arancini €8.95
Fried Arborio rice balls with truffle cheese

Spiced Green Olives €5.50
Nocellara del Belice olives with garlic, chilli and basil

A glass of The Ivy Cuvée Sparkling on arrival

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Salt and Pepper Squid
Miso wasabi mayonnaise, sriracha, coriander and lime

Twice-baked Cheese Soufflé
Gratinated Dromona Cheddar and mozzarella with grated black truffle and cream sauce

MAINS

The Ivy Shepherd's Pie
Slow-braised Blackface lamb and beef, Dromona Cheddar and potato mash, red wine sauce,
served with garden peas and shoots

Keralan Sweet Potato Curry
Choy sum, broccoli, coriander and coconut with steamed jasmine rice

Blackened Cod Fillet
Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, tenderstem broccoli, sesame seeds,
yuzu and herb sauce

DESSERTS

Whiskey Crème Brûlée
Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Pina Colada
White chocolate parfait, pineapple ceviche, passion fruit, Oreo,
dark rum syrup, Tajín lime and coconut tuile

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

Selection of teas and filter coffees

MENU PRICE: €65.00

MENU B

Menus available from 8th September 2026 until 10th November 2026.
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Truffle Arancini €8.95
Fried Arborio rice balls with truffle cheese

Spiced Green Olives €5.50
Nocellara del Belice olives with garlic, chilli and basil

A glass of The Ivy Cuvée Sparkling on arrival

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

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

Burrata and Kashmiri Caramel
Beetroot ceviche, wasabi, candied pecan with a citrus vinaigrette

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

Blackened Cod Fillet
Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, tenderstem broccoli, sesame seeds, yuzu and herb sauce

John Stone Sirloin Steak 8oz/227g
Flavourful, mature, grass-fed, served with champ mashed potatoes, sprouting broccoli and watercress, peppercorn or béarnaise sauce

Pan-fried Artichokes and Courgette Spaghetti
Prosociano cheese, crispy shallots, mixed seeds, wild garlic and red pepper tapenade

DESSERTS

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

Whiskey Crème Brûlée
Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Pistachio and White Chocolate Cheesecake
Mango sorbet, raspberry and edible flower

Selection of teas and filter coffees

MENU PRICE: €80.00

MENU C

Menus available from 8th September 2026 until 10th November 2026.
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Truffle Arancini €8.95
Fried Arborio rice balls with truffle cheese

Spiced Green Olives €5.50
Nocellara del Belice olives with garlic, chilli and basil

A glass of The Ivy Cuvée Sparkling on arrival

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

Lobster Bisque with Crab
A velvety lobster bisque with hand-picked crab, fennel and toasted brioche

Roasted Irish Beetroot, Endive and Candied Pecan Salad
White chicory, whipped feta, harissa, crispy onions, raisins with a sherry vinaigrette dressing

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

John Stone Fillet Steak 8oz/227g
Sat on creamed spinach finished with a luxurious truffle and Calvados cream sauce,
served alongside golden, triple-cooked thick-cut chips

Chargrilled Asian Sea Bass
Marinated pak choi, asian soy, sesame and chilli sauce on the side

Truffle Risotto
Carnaroli gran riserva risotto, truffle salsa, vegetarian Parmesan cheese and fresh black truffle
Sprouting broccoli, lemon oil and sea salt for the table

CHEESE COURSE

Selection of house cheeses
Fourme d'Ambert, Brie de Meaux, Morbier, aged Manchego Añejo,
mature Comté Symphonie with Sheridans chutney and seeded crackers

DESSERTS

Apple Tart Fine
With Madagascan vanilla ice cream and a Calvados caramel

Pistachio and White Chocolate Cheesecake
Mango sorbet, raspberry and edible flower

Whiskey Crème Brûlée
Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Selection of teas and filter coffees

MENU PRICE: €95.00