

THE IVY SUNDAY ROAST
24.00

John Stone dry-aged Rib-eye
and all the trimmings

Available Sunday 11am to 5pm

APERITIF

Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy	11.00
Brut Réserve, Charles Heidsieck, Champagne, France	25.00
Peach Bellini Peach pulp, Prosecco	11.00
Bloody Mary Absolut, spice mix, tomato juice, lemon, olive, cucumber	15.00
Aperol Spritz Aperol, Prosecco, soda and orange	15.00
Irish Sour Jameson, lemon, orgeat, sugar, foamer	15.00
Champagne Mojito Havana 3yr, lime, mint, peach, The Ivy Champagne	17.00

BREAKFAST SPECIAL MENU
22.95

Monday – Friday until 11.30am
Saturday – Sunday until 11am

CREAM TEA 12.95

Freshly baked fruited scones,
clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

PRIVATE DINING

When it comes to creating special
occasions, we go above and beyond.
Scan the QR code to find out more.

GIFT VOUCHERS

Visit gifts.ivycollection.com to explore our
selection of gift vouchers and experiences,
or speak to reception today to purchase.

THE IVY

DAWSON STREET
DUBLIN

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

BRUNCH MENU

Salted Spanish Almonds Roasted and lightly spiced 5.25	Tuna Sashimi Crisps (6) Avocado, watermelon, truffle ponzu mayonnaise 14.95	Salt-crusted Sourdough Bread With salted butter 6.95	Zucchini Fritti Crispy courgette fries with lemon, chilli and mint yoghurt 8.95	Truffle Arancini Fried Arborio rice balls with truffle cheese 8.95
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STARTERS

Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 14.95	Tuna Tataki Bluefin tuna sashimi, avocado and jalapeño, wasabi soy dressing 19.50	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 15.95	Burrata Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing 13.95	Grilled Asparagus Warm asparagus spears, truffle mayonnaise, Parmesan crisp, soft hen's egg and fresh truffle 13.95
Tempura Prawns Crunchy fried nobashi prawns, yuzu-pickled mooli, sesame, lime and kimchi sauce 15.95	The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 15.95		Bang Bang Chicken Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing 13.95	Prawn Cocktail Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce 17.50

MAINS

Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 26.95	Truffle Chicken Milanese Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano 25.50	Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 29.95	Asian Glazed Robatayaki Half Chicken Spiced boneless chicken, hot and sour plum sauce, avocado and jalepeño with a fragrant salad 27.95
Steak Tartare with Dubliner Whiskey Hand-cut, raw, John Stone beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk with thick cut chips 29.95	The Ivy Shepherd's Pie Slow-braised Blackface lamb and beef with Hegarty's Cheddar and potato mash and red wine sauce. Served with garden peas and shoots 25.95	Chargrilled Irish Halloumi Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh 23.95	The Ivy Cheeseburger and French Fries Chargrilled, dry-aged John Stone burger in a brioche bun with Hegarty's Cheddar, dry-cured bacon, sriracha mayonnaise and skin-on fries 23.50

John Stone Sirloin Steak 8oz/227g
Flavourful, mature, grass-fed,
served with peppercorn or Béarnaise sauce
and creamed champ potatoes
38.95

John Stone Fillet Steak 7oz/198g
Creamed wild mushrooms
with truffle chips,
watercress and truffle sauce
44.95

Sauces 3.50 each Peppercorn | Béarnaise | Hollandaise | Red wine

Monkfish and Prawn Curry Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps 34.95	Whole Irish Lobster Miso, chilli and garlic butter, yuzu pickles, skin-on fries 59.95	Keralan Sweet Potato Curry Choy sum, broccoli, coriander and coconut with steamed jasmine rice 21.95
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SIDES

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

BRUNCH SPECIALS

Eggs Benedict and Chips
Traditional roast ham, two poached free-range
hen's eggs, toasted farls with hollandaise
sauce, watercress and thick cut chips
19.50

Lobster and Spinach Benedict
Lobster bisque, two poached free-range
hen's eggs, toasted farls with hollandaise
sauce and thick cut chips
25.50

Eggs Royale and Chips
Organic smoked salmon, two poached
free-range hen's eggs, toasted farls with
hollandaise sauce, watercress and thick cut chips
20.50

Avocado Benedict and Chips
Avocado, two poached free-range
hen's eggs on toasted farls, hollandaise sauce
and sesame seeds with thick cut chips
17.95

Hot Buttermilk Pancakes with Bacon
Blueberries, lemon balm and maple syrup
15.95

Buttermilk Pancakes
Strawberries, raspberries and blackberries
with Greek yoghurt, lemon balm
and warm strawberry sauce
13.50

Introducing
THE IVY
Premier Rewards App



Unlock a world of exclusive
benefits, VIP service, instant
bookings and earn fabulous
rewards, tailored to you.



Scan for allergy
& nutritional
information

Dishes inspired by Ivy Asia. 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.