

THE IVY

BELFAST BRASSERIE

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

BRUNCH MENU

Spiced Green Olives Nocellara del Belice olives with chilli and coriander 3.95	Truffle Arancini Fried Arborio rice balls with truffle cheese 6.95	Zucchini Fritti Crispy courgette fries with lemon, chilli and mint yoghurt 5.95	Salt-crusted Sourdough Bread With Glenilen Farm salted butter 5.50	Salted Spanish Almonds Roasted, olive oil and lightly spiced 3.95
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STARTERS

Creamed Truffle Potato Sautéed wild mushrooms, egg yolk, truffle, black garlic purée and thyme crouton 9.95	The Ivy Classic Crispy Duck Salad Silverhill Duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.75	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 12.95	Duck Liver Parfait Caramelised hazelnuts, Irish Black Butter and warm brioche 9.95	Burrata and Black Fig Chicory, Acanto extra virgin olive oil, pomegranate molasses and crushed pistachio 11.50
Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 10.95	Walter Ewing's Cured Smoked Salmon With lemon and cracked black pepper, Goatsbridge Farm trout caviar, crème fraîche and Irish wheaten soda bread 13.95	Roasted Irish Scallops Crispy rösti, pea purée, Parmesan sauce and grated truffle 14.95	Beetroot Carpaccio Cabernet Sauvignon dressing, horseradish, blackberries and hazelnuts 8.95	Crispy Tempura Nobashi Prawns Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce 14.95

THE IVY CLASSICS

Traditional Fish & Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 18.95	The Ivy Classic Shepherd's Pie Slow-braised Glenarm lamb and beef with aged Dromona Irish Cheddar mash, rosemary and red wine sauce 16.95	Steak Tartare with Bushmills Whiskey and Thick Cut Chips John Stone hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley and egg yolk 26.50	Chicken Milanese Brioche-crumbed Carnbrooke chicken breast with a fried egg, Parmesan and truffle cream sauce 18.95
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STEAKS

John Stone Rib-eye 10oz/280g Irish, grass-fed and 28 days dry-aged 36.95	John Stone Sirloin Steak 8oz/227g Flavourful, mature, grass-fed 27.95	John Stone Fillet Steak 7oz/198g Succulent, prime centre cut, grass-fed 34.95
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Sauces 2.95 each | Béarnaise | Hollandaise | Red Wine | Peppercorn

Irish Monkfish and Prawn Curry Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps 23.95	Keralan Sweet Potato Curry Choy sum, broccoli, coriander and coconut with steamed jasmine rice 16.95	Chargrilled Irish Halloumi Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh 15.95
Walter Ewing's Smoked Haddock and Salmon Fishcake Poached free-range Cavanagh hen's egg with a crushed pea and herb sauce 15.95	The Ivy Cheeseburger Chargrilled grass-fed beef, toasted brioche roll, aged Dromona Irish Cheddar, mayonnaise, horseradish ketchup and thick cut chips 17.95 Add Belfast sugar pit bacon 2.75	Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 19.95

SIDES

Creamed Spinach with pangrattato, toasted pine nuts and grated Parmesan 5.50	Baby Gem Lettuce with herb dressing, cheese and pine nuts 4.95	Truffled Mashed Potatoes 5.95
Sprouting Broccoli with lemon oil and sea salt 5.95	Thick Cut Chips 5.50	Jasmine Rice with toasted coconut and coriander 3.95
Heirloom Tomato and Basil Salad with sherry vinegar dressing 5.50	Truffle and Parmesan Chips 6.50	Colcannon creamed potatoes, black kale and butter 4.75
	Garden Peas with broad beans and baby shoots 4.50	

1917 MENU

2 COURSES FOR 19.17

Available Weekdays All Day 11.30am to 10pm

Excluding bank holidays.
Please ask your server for more details.

APERITIF

Sophie Baron, Grand Réserve Brut, Champagne, France ^{125ml}	14.00
Veuve Clicquot Yellow Label, Champagne, France	15.50
Veuve Clicquot Rosé, Champagne, France	17.00
Aperol Spritz	11.00
Aperol, Orange, Fever-Tree Soda, Prosecco	
The Brasserie Spritz	13.00
Hendrick's, Crème de cassis, Crème de pêche, Honey, Citric blend, Champagne	
Bloody Mary	10.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Tajin	
Upgrade Vodka to Grey Goose	+1.50
Salted Caramel Espresso Martini	12.00
Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate	
Upgrade Vodka to Grey Goose	+1.50

BREAKFAST SPECIAL MENU

15.95

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

AFTERNOON TEA

Available 3-5pm

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 SUNDAY ROAST

Available Sunday 11am to 5pm

John Stone dry-aged sirloin with Yorkshire pudding, Irish stuffing, rosemary roast potatoes, heritage carrots and buttered greens finished with red wine gravy

22.95

BRUNCH SPECIALS

Eggs Benedict with Hand Pulled Ham
Toasted Yellow Door Bakery muffin, poached free-range Cavanagh hen's eggs, thick cut chips and hollandaise sauce
14.95

Eggs Royale with Walter Ewing's Cured Smoked Salmon
Toasted muffin, poached free-range Cavanagh hen's eggs, thick cut chips and hollandaise sauce
17.50

Lobster and Spinach Benedict
Lobster bisque cream, toasted Yellow Door Bakery muffin, poached free-range Cavanagh hen's eggs, thick cut chips and hollandaise sauce
21.95

Buttermilk Pancakes
Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
9.95

Avocado Benedict
Toasted muffin, poached free-range Cavanagh hen's eggs, thick cut chips, hollandaise sauce and sesame
14.95

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

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. A discretionary optional service charge of 12.5% will be added to your bill.