

# The Ivy Early Bird Menu

Served Sunday to Friday from 6.30pm – 8.00pm

Two courses €36.00 / Three courses €45.00

## Starters

**Homemade Soup of the day** (Please ask your server) (8,9,12)

### **Beetroot and Goat's Cheese Crostini**

Beetroot Gel, Ciabatta Chips, Pistachio Crumble and Honey (2,7,8,9,10a,11,11a,13)

### **Dublin Bay Mussels**

White Wine Cream Sauce, Chorizo and Toasted Rustic Bread (2,3,4,5,7,8,9,11,11a,13)

### **Boyne Valley Olive-Fed Pork Belly**

Leek Purée, Pickled Radish, Blach Sesame Seeds, and Braised Red Cabbage (2,7,8,9,12)

### **Crispy Tofu**

Teriyaki sauce, Peppers Tapenade, Warm Saffron Quinoa (7,8,12,13)

## Mains

### **Irish Beef Angus 8oz Sirloin Steak €9.50 Supplement**

Sautéed Spinach and Whiskey Raisins, Truffle Polenta, Mushroom Sauce (2,8,9,12)

### **Chicken Supreme**

Wrapped with Parma Ham, Spinach and Garlic Mashed Potatoes, Petit Pois Mousse and Brandy Infused Cream Sauce (2,6,8,9,10,12)

### **Pork Fillet Steak**

Butternut Squash Purée, Crispy Parma Ham and Apple Sauce (2,8,9,12)

### **Pan-fried Salmon**

Red Rice, Black Olives Gremolata, Crispy Parsnip, Prawn Bisque (2,3,4,5,8,9,12,13)

### **Vegetable Risotto**

Confit Artichoke Risotto, Boyne Valley Blue Cheese Cream and Toasted Almonds (2,8,9,10,10b,12)

### **Vegan Trofie**

Roast Red Pepper, Fresh Basil, Toasted Peanuts, Vegan Parmesan Chips (6,8,11,11a)

**All main dishes are served with vegetables and potatoes of the day (2,8,9,12)**

### **Additional Sides €5.50 per serving**

Creamed Potatoes (2,9) Chips (8,11,11a) Battered Onion Rings (1,2,8,9,11,11a) Mixed Salad with Balsamic Dressing (8,9,13)

*Please note that all our beef is of Irish origin.*

**ALLERGEN LIST:** 1) Eggs, 2) Dairy, 3) Shellfish, 4) Molluscs, 5) Fish, 6) Peanuts, 7) Sesame, 8) Soya, 9) Sulphur Dioxide, 10) Nuts, 10a) Pistachio, 10b) Almond, 10c) Hazelnut, 11) Cereals Containing Gluten, 11a) Wheat, 12) Celery, 13) Mustard, 14) Lupin.

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## Desserts

### Vegan Rice Pudding

With Winter Berry's Compote and Toasted Nuts (6,8,10,10a,10b,10c,11)

### Blackberry Parfait

Caramelised Apple Cake, Yoghurt Sauce and Fresh Blackberries (1,2,8,11,11a)

### Pavlova

With Spiced Orange Compote, Mascarpone Cream and Dark Chocolate Chips (1,2,8)

### Strawberry and White Chocolate Cheesecake

Basil Gel, Lemon and Black Pepper Strawberry, Raspberry Sorbet (2,8,11,11a)

### Chocolate and Coconut Mousse (Vegan)

Almond Crumble, Fresh Raspberries and Raspberry Sorbet (10,10b,10c)

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