

À la Carte

Dunboyne Castle Hotel & Spa
IVY Restaurant



Starters

Butternut Squash Soup 8.00 (2.11.12.13)
Crème fraiche

Duck & Apricot Terrine 12.00 (1.2.8.9.11.12.13)
Plum chutney, sourdough crostini

Smoked Mackerel Risotto 13.00 (2.5.8.9.12.)
Arborio rice, spinach, white wine sauce

St Tola's Goat Cheese 10.00 (2.11)
Infused figs, pistachio crumb, beetroot tuile

Pan Seared Quail 11.00 (1.2.8.9.13)
Celeriac puree, red cabbage, pickled blackberry

Grilled Langoustines 15.50 Or Supplement 5.00 (2.3.9)
Chilli, garlic, coriander

Allergen index

1 EGGS. 2 DAIRY. 3 SHELLFISH. 4 MOLLUSCS. 5 FISH. 6 PEANUTS. 7 SESAME. 8 SOYA.
9 SULPHUR DIOXIDES. 10 NUTS. 11 CEREALS CONTAINING GLUTEN. 12 CELERY. 13 MUSTARD. 14 LUPINS

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Mains

Heaney's Beef Fillet 8oz 35.00 Or Supplement 5.00 (2.9.11.12)
Fondant potato, baby spinach, red peppercorn cream

Heaney's Beef Sirloin 8oz 29.50 Or Supplement 5.00 (2.9.11.12)
Fondant potato, baby spinach, red peppercorn cream

Barbary Duck Breast 25.00 (2.9.12)
Chicory, potato dauphinoise, port jus

Wild Wicklow Venison 28.00 (2.9.13)
Cabbage, celeriac, carrot, pancetta, red wine chocolate jus

Monkfish 28.00
Prosciutto, artichokes, caper butter

Pan Fried Seabass 24.00 (2.5.9.12)
Braised fennel, sauce vierge

Vegetable Puff Pastry Pithivier 20.00 (1.2.7.11.12.13)
Celeriac, mushroom, leek, blue cheese sauce

Side dishes 4.00 each

Creamy Champ Potatoes (2)

Crispy Roasted Rosemary Potatoes

Hand Cut Chunky Chips with Truffle Parmesan Shavings (2. 11)

Golden Battered Onion Rings (1.4.11)

Buttered Market Autumnal Vegetables (2)

Please note that all our beef is of Irish origin

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Desserts

Coconut Panna Cotta 8.50 (1.2)
Kalamansi jelly

Chocolate & Peanut Butter Delice 8.50 (1.2.6.10)
Salted caramel ice-cream, peanut praline

Baked Bourbon Vanilla Cheesecake 8.50 (1.2.9.11)
Ginger biscuits, poached plums

Sticky Toffee Pudding 8.50 (1.2.11)
Toffee sauce, French vanilla bean ice-cream

Poached Pears Stuffed with Mascarpone 8.50 (1.2.9.11)
Mulled wine ice-cream

Artisan Cheese Board 13.50 Or supplement 5.00 (1.2.7.9.11.12)
Boyne Valley Blue, Corleggy Creeny, Wicklow Bán & truffle honey

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