

# A la Carte

Dunboyne Castle Hotel & Spa  
IVY Restaurant



## Starters

### Courgette and Irish Leek Soup **8.00**

Courgette Velouté, Pan-Fried Leek, Black Sesame Seeds (7,9,12)

### St. Tola Goat's Cheese **12.50**

Golden Goat's Cheese Bon Bons, Valrhona Chocolate, Slow-Cooked Honey Pear (1,2,9,11,11a)

### Boyne Valley Olive-Fed Pork Belly **13.50**

Glazed and Roasted Local Pork Belly, Confit Beetroot, Red Berry Jus (2, 9,12)

### Dunboyne Castle Quail **14.50**

Quail Breast, Sweet Potato, Quail Eggs, Pancetta Salt, Redcurrant Jus (1,2,9,11,11a,13)

### Seared Clew Bay King Scallops **15.50**

Pan-Fried West Coast Scallops, Crispy Lardons, Turnip Purée and Boyne Valley Smoked Black Pudding (2,3,4,5,9,11,11a)

### Spinach and Ricotta Tortelloni **12.50**

Asparagus Tips, Parmesan Foam (1,2,8,9,11,11a)

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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## Mains

### 28 Day Dry Aged Fillet of Beef **38.50**

7oz Irish Angus Beef, Celeriac and Truffle Purée, Oyster Mushrooms, Duck Fat Fondant, Black Garlic Butter, Teeling Whiskey Smoked Sea Salt (2,9,12)

### Barbary Duck Breast **28.50**

Lemon and Honey Local Duck, Roast Vegetable Ratatouille, Raspberry and Jalapeno Sauce (2,9,,12)

### Corn-Fed Chicken Supreme **26.50**

Crème Fraiche and Nduja Stuffed Local Chicken, Wild Spinach and Raisin Croquette, Chorizo Velouté (1,2,9,11,11a,12)

### Carlingford Bay Halibut **28.50**

Pan-Roasted Fillet of Halibut, Fresh Pesto Crust, Saffron Risotto, Roast Tomato and Veal Jus (2,5,6,9,11,11a,12)

### Lime and Ginger Cod **26.50**

Wild Fillet of Cod, Warm Moroccan Couscous, Braised Cabbage, Kaffir Lime and Ginger Sauce (2,5,9,11,11a,12)

### Handmade Rolled Gnocchi **21.00**

Sun-dried Tomato and Chickpea Pesto, Fresh Rocket, Parmesan Chips and Toasted Pine Nuts (1,2,6,10,11,11a)

*Above main dishes are served with Creamed Potatoes (2) and Buttered Market Vegetables (2)*

### **Additional Side Dishes 4.00 per serving**

Creamed Potatoes (2)

Hand Cut Chunky Chips (11a)

Battered Onion Rings (1,2,11,11a)

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

*Please ask your server for our Vegan Friendly options.*

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## Desserts

### Banoffee Tart **8.50**

Caramel Sauce, Fresh Cream, Caramelised Banana and Milk Chocolate (1,2,8,11,11a)

### Passion Fruit Mousse **8.50**

Orange Victoria Sponge Cake, Passion Fruit Sauce, Champagne Sorbet, Fresh Mint and Exotic Coulis  
(1,2,11,11a)

### Lemon Meringue **8.50**

Biscuit Base, Light Lemon Cream, French Meringue and Raspberry (1,2,11,11a)

### Mille-Feuille **8.50**

Crunchy Puff Pastry, Diplomat Cream, Fresh Fruit and Dessicated Coconut (1,2,11,11a)

### Artisan Cheese Board **14.50**

Boyne Valley Blue, Carrigaline Cheese, Wicklow Bán, Truffle Honey and Mixed Seed Crackers  
(1,2,7,9,10,11,11a,13)

*Please ask your server for vegan friendly dessert options.*

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