

A la Carte

Dunboyne Castle Hotel & Spa
IVY Restaurant



Appetisers

Carrot & Parsnip Soup 8.00

Served with Smoked Lardon & Rosemary Crème Fraiche (2,8,9,12)

House Pickled Beetroot 12.50

Ricotta Cheese, Boyne Valley Honey, Pistachio Praline & Toasted Sourdough(2,8,10,10a,11,11a)

Dublin Bay Mussels 13.00

Nduja Cream & Fermented Black Garlic, Curly Parsley & Rustic Crostini (1,2,3,4,5,7,8,9,10,11,11a)

Boyne Valley Olive Fed Pork Belly 13.50

Slow Cooked Pork Belly, Cannellini Beans Cream, Spinach Emulsion & Red Onion Relish(2,8,9,12)

Irish Angus Beef Carpaccio 15.50

Seasoned Fennel, Pickled Radish, Dill Mayonnaise, Deep Fried Veg, Whiskey Smoked Sea Salt(1,2,8,9,13)

Seared Clew Bay King Scallop 15.50

Pan-fried West Coast Scallop, Sautéed Green Lentils, Curried Carrot Puree & Crispy Pancetta, Pink Sea Salt (2,3,4,5,8,9,12)

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.

THE
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Entrees

Irish Beef Angus Rib Eye 35.50

Boyne Valley Smoked Black Pudding & Truffle Mash, Baby Heirloom Carrots, Mushroom Duxelles, Bonne Marrow Jus (1,2,4,7,8,9,11,11a,12,13)

Co. Monaghan Barbary Duck Breast 28.50

Smoked Garlic & Wild Herbs Gratin Potato, Petit Pois Cream, Spicy Cabbage & Pork Belly Rolls, Wild Berry Jus (2,8,9,11,11a,12)

Corn Fed Chicken Roulade 26.50

Streaky Bacon, Sun Dried Tomato Pesto & Gruyere Cheese Farce, served with Colcannon Puree & Chasseur Sauce (2,8,9,12)

Irish Atlantic Monkfish Fillet 28.50

Black ink Risotto, Chive Hollandaise Sauce, Crispy Parma Ham, Seafood Bisque (1,2,3,4,5,8,9,12,13)

Pan Fried Sea Bass Fillets 26.50

Purple Potatoes, Seasoned Peppers, Chorizo & Creamy Clam Sauce (2,3,4,5,8,9,12)

Fresh Eggs Tagliatelle 19.50

Boyne Valley Blue Cheese & White Wine Cream Sauce, Walnut Crumble & Dark Cocoa Powder (1,2,6,8,9,10,11,11a,12)

Additional Side Dishes 4.00 per serving

Creamy Mash Potatoes (2)

Hand Cut Chunky Chips (8,11,11a)

Battered Onion Rings (1,2,8,11,11a)

*Please note that all our beef is of Irish origin.
Please ask your server for our Vegan Friendly options.*

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Desserts

Salted Chocolate and Hazelnut Pave' 8.50

Caramel Pop Corn, Chocolate Tuille, Vanilla Ice cream (1,2,8,10c,11,11a)

Pavlova 8.50

Pistachio Chantilly, Honey Poached Peaches, Roasted Pistachios, Peach Gel (1,2,8,10a)

Vanilla Bean Pannacotta 8.50

Blood Orange Gel, Gluten Free Chocolate Sablé Breton (1,2,8)

Raspberry & White Chocolate Cheese Cake 8.50

Served with Raspberry Sorbet (2,8)

Artisan Cheese Board 14.50

Boyne Valley Blue, Carrigaline Cheese, Wicklow Bán, Truffle Honey, Mixed Seed Crackers (1,2,7,8,9,10,11,11a,13)

Please ask your server for vegan friendly dessert options.

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