

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 €8.50 Supplement

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

Traditional Roast Turkey and Limerick Baked Ham

Roast Breast of Turkey and Glazed Baked Ham, Sage Stuffing, Buttered Brussel Sprouts, Creamed Potatoes, served with Gravy and a Cranberry Jus (2,8,9,10,11,11a,12,13)

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

Warm Christmas Pudding

With Brandy Anglaise and Red Currant (1,2,9,10,10b,11,11a)

Blackberry Parfait

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

Festive Mocha Yule Log

Chocolate Sponge, Sweet Espresso Cream, Milk Chocolate Ganache (1,2,8,9,11,11a)

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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