

The Ivy Early Bird Menu

Served Sunday to Friday from 6.30pm – 8.00pm Two courses €39.00 / Three courses €45.00

Starters

Homemade Soup of the day

(Please ask your server) (Contains Allergens 8,9,12)

Wild Mushroom Arancini with Cashel Blue

Arborio Rice with Wicklow Wild Mushrooms, Cashel Blue, Rustic Italian Sauce

(Contains Allergens 1,2,8,9,11,11a,12,13)

Dublin Bay Mussels “Alla Tarantina”

Light Spicy Garlic Tomato Sauce and Rustic Croutons

(Contains Allergens 4,8,9,11,11a, May Contain 2,7,13)

Confit Duck Leg €6.00 Supplement

Braised Red Cabbage, Vin Brûlé Reduction and Cranberry Sauce

(Contains Allergens 2,8,9,12)

Roasted Tofu

Roasted Tofu, Braised Chicory, Toasted Pumpkin Seeds, Romanesco Sauce (Contains Allergens 7,12,13)

Mains

Irish 8oz Beef Striploin Steak €10.50 Supplement

Chargrilled Irish Beef, Sauté Bok Choi, Scallion Creamed Potatoes and Pepper Sauce

(Contains Allergens 2,8,9,12 May Contain 13)

Traditional Turkey and Baked Glazed Ham

Home Made Roast Breast of Turkey and Baked Glazed Ham, Herbs Stuffing, Buttered Brussels Sprouts, Creamed Potatoes, Gravy and a Cranberry Jus

Chicken Supreme Saltimbocca

Wrapped in Parma Ham, Potato Gnicchi, Sage Butter Sauce (Contains Allergens 1,2,8,9,11,11a,12)

Pan-fried Salmon

Salmon Fillet, Garlic Confit and Spinach Potato Mousseline, Puttanesca Sauce

(Contains Allergens 2,5,8,9,12)

Wild Mushroom Paglia and Fieno Tagliatelle

Egg Pasta, Wild Mushroom Cream Sauce- **Add Chicken €4.50**

(Contains Allergens 1,2,8,9,11,11a,12, May Contain 13)

Lentil and Tomato Stew (Vegan and Vegetarian)

Served with Naan Bread (Contains Allergens,8,11,11a,12)

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) Milk, 3) Crustacean 4) Molluscs, 5) Fish, 6) Peanuts, 7) Sesame, 8) Soya, 9) Sulphur Dioxide, 10) Nuts, 10a) Pistachio, 10b) Almond, 10c) Hazelnut, 10d) Cashew, 10e) Pecan, 10f) Walnut, 11) Cereals Containing Gluten, 11a) Wheat, 11b) Barley, 11c) Spelt, 11d) Rye, 11e) Oats, 12) Celery, 13) Mustard, 14) Lupin.

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Desserts

Warm Christmas Pudding

With Brandy Anglaise and Red Currant

(Contains allergens 1,2,8,9,10,11,11a,11b, May Contain 7,10c,10e,10f)

Hazelnut and Chocolate Cheesecake

Vanilla Ice Cream

(Contains Allergens 1,2,8,10,10c,11,11a)

Coffee Sponge Cake

Chocolate Ice Cream

(Contains Allergens 1,2,8, 11,11a)

Affogato

Vanilla Ice Cream, Espresso Coffee and Biscotti

(Contains Allergens 1,2,8,10,10a,10b,10c,10f,11,11a May Contain 7)

Almond, Chocolate and Coconut Mousse (Vegan)

Cherry Compote and Coconut Sorbet

(Contains Allergens 8,9,10,10b,10c/Tree Nuts)

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