

A la Carte

IVY Restaurant
Dunboyne Castle Hotel & Spa

Starters

Celeriac and Pancetta Soup 9.50

With Hazelnut and Rosemary (Contains Allergens 8,10c,12)

Wild Mushroom Arancini with Cashel Blue 14.50

*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” 15.50

*Light Spicy Garlic Tomato Sauce and Rustic Croutons
(Contains Allergens 4,8,9,11,11a, May Contain 2,7,13)*

Duck Leg Confit 16.50

Braised Red Cabbage, Vin Brûlé Reduction and Cranberry Sauce (Contains Allergens 2,8,9,12)

Honey and Chilli Prawns 16.50

*Toasted Bread, Gochujang, Wakame Salad and Roasted Sesame Seeds, Lemon Gel
(Contains Allergens 3,7,8,9,11,11a, May Contain 11b, 11d,11e)*

Roasted Tofu 16.00

*Roasted Tofu, Braised Chicory, Toasted Pumpkin Seeds, Romanesco Sauce
(Contains Allergens 8,9,10b May Contain 7,12,13)*

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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Mains

Irish 8oz Beef Striploin Steak 38.50

Chargrilled Irish Beef, Sauté Bok Choi, Scallion Creamed Potatoes and Pepper Sauce
(Contains Allergens 2,8,9,12 May Contain 13)

Chicken Supreme Saltimbocca 29.50

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

Herb Crusted Cod 29.50

Cod Fillet, Crushed Baby Potatoes, Olive Tapenade and Seafood Jus
(Contains Allergens 2,3,4,5,8,9,11,11a,12)

Pan-fried Salmon 28.50

Salmon Fillet, Garlic Confit and Spinach Potato Mousseline, Puttanesca Sauce
(Contains Allergens 2,5,8,9,12)

Wild Mushroom Paglia and Fieno Tagliatelle 18.50

*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) 15.50

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

All main dishes are served with vegetables and potatoes of the day (Contains Allergens 2,8,9,12)

Additional Side Dishes 5.50 per serving

Creamed Potatoes (2,9) Chips (8,11,11a)

Battered Onion Rings (2,8,9,11,11a) Mixed Salad with Balsamic Dressing (8,9,13)

Please note that all our beef is of Irish origin.

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Desserts

Classic Mont Blanc Tart 9.50

White Chocolate and Chestnut Cream (Contains Allergens 1,2,8,11,11a)

Hazelnut and Chocolate Cheesecake 9.50

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

Coffee Sponge Cake 9.50

Chocolate Ice Cream (Contains Allergens 1,2,8, 11,11a)

Affogato 9.50

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) 10.50

Cherry Compote and Coconut Sorbet

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

Artisan Cheese Board 17.50

Boyne Valley Blue, Carrigaline Smoked Cheese, Wicklow Bán, Truffle Honey, Mixed Seed

Crackers with Chutney (Contains Allergens 1,2,7,8,9,10,11,11a,13)

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