

A la Carte

IVY Restaurant
Dunboyne Castle Hotel & Spa

Starters

Italian Minestrone alla Genovese 9.50

*Classic Italian Minestrone, Seasonal Vegetables and Basil Oil
(Contains Allergens Soya, Celery, Sulphites)*

Herb Crust Goat's Cheese Salad 14.50

*Seasonal Leaves, Beetroot, Toasted Hazelnut Crumble, Orange, Wild Herb and Olive Oil Dressing
(Contains Allergens Milk, Soya, Sulphites, Hazelnut, Wheat, May Contain Mustard)*

Dublin Bay Mussels "Alla Marinara" 15.50

*Dublin Bay Mussels, Cooked with White Wine, Rustic Croutons
(Contains Allergens Mollusc, Soya, Sulphites, Wheat, May Contain Sesame, Mustard)*

Irish Pork Belly 15.50

*Overnight Slow Cooked Irish Pork Belly, Fennel Salad, Chianti Reduction
(Contains Allergens Soya, Celery, Sulphites)*

Irish Smoked Salmon Cannelloni, Lemon Ricotta and Dill Oil 16.50

*Smoked Salmon, Lemon Ricotta Mousse, Pickled Cucumber, Dill Infusion Olive Oil, Pistachio Crumble
(Contains Allergens Milk, Fish, Soya, Sulphites, Pistachio, Mustard)*

Dunboyne Vegetable "Tartare" 15.50

*Diced Carrots, Braised Red Cabbage, Tomato, Spicy Guacamole, Chive Oil, Rocket, Toasted Sourdough Bread, Romanesco Dressing
(Contains Allergens Soya, Sulphites, Almond)*

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Mains

The Ultimate Duo 39.50

5oz Hereford Beef Fillet and Wild Atlantic Prawns, Scallion Mash, Pan Fried Asparagus, Beurre Maître D'hôtel

(Contains Allergens Milk, Crustacean, Sulphites, Celery, Soya)

Beef Cheek 34.50

Guinness Beef Cheek Stew, Creamy Potatoes, Baby Carrots, and Jus Reduction

(Contains Allergens Milk, Soya, Sulphites, Celery)

"Tuscan" Chicken Supreme 29.50

Cannellini and Braised Cavolo Nero Stew with Red Wine Sauce

(Contains Allergens Milk, Soya, Sulphites, Celery)

Salmone Nelle 'Orto 29.50

Salmon Fillet, Fondant Potato, Cherry Tomato, Broccoli and Milanese Creamy Sauce

(Contains Allergens Milk, Fish, Soya, Sulphites, Celery)

Wild Atlantic Prawns and West Cork Crab Tagliatelle 26.50

Paglia e Fieno Tagliatelle with Local Shellfish and Prawns, Light Whiskey White Sauce

(Contains Allergens Milk, Eggs, Crustacean, Mollusks, Soya, Sulphites, Wheat, Celery)

Orecchiette All' Arrabbiata 19.50

*Garlic and Chilli Tomato Sauce, Parsley Infused Oil, Aromatic Bread Crumb - **Add Chicken 4.50***

(Contain Allergens Soya, Wheat, Celery)

Risotto "Alla Norma" (Vegan) 18.50

Cherry Tomato, Aubergine, Crispy Basil, Vegan Parmesan Shavings

(Contains Allergens Soya, Wheat)

All main dishes are served with Vegetables and Potatoes of the day

(Contains Allergens Milk, Soya, Sulphites, Celery)

Additional Truffle Mash €10.00 (Milk, Sulphates) Side Dishes €5.50

Creamed Potatoes (Milk, Sulphates) Chips (Soya, Gluten, Wheat) Battered Onion Rings (Milk, Soya, Sulphites, Gluten, Wheat)

Mixed Salad with Balsamic Dressing (Soya, Sulphites, Mustard) Cauliflower Cheese (Milk, Wheat)

Please note that all our beef is of Irish origin.

THE
IVY



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Desserts

Banoffee Tart 9.50

Banana Chips and Banana Ganache

(Contains Allergens Egg, Milk, Soya, Wheat, Barley)

Classic Tiramisu 9.50

Mascarpone Cream, Coffee Infused Lady Fingers

(Contains Allergens Eggs, Milk, Soya, Wheat)

Blueberry Ricotta Cake 9.50

Crème Anglaise

(Contains Allergens Eggs, Milk, Wheat)

Affogato 9.50

Vanilla Ice Cream, Espresso Coffee and Biscotti

(Contains Allergens Eggs, Milk, Soya, Nuts, Pistachio, Almond, Hazelnut, Walnut, Wheat, May Contain Sesame)

Vegan Snickers Mousse 10.50

(Contains Allergens Peanuts, Soya, Oat Milk, Gluten)

Artisan Cheese Board 17.50

Selection of Artisan Leinster Cheese, Truffle Honey, Caramelised Red Onion, Mixed Seed

Crackers and Sourdough Bread

(Contains Allergens Eggs, Milk, Soya, Sulphites, Wheat, May Contain Sesame, Nuts, Celery, Mustard)