

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) (8,9,12)*

St. Tola Goat's Cheese

Golden Goat's Cheese Bonbons, Fresh Rocket Leaves, Slow Cooked Pear, Balsamic and Honey Dressing (Contains Allergens 1,2,8,9,11,11a)

Dublin Bay Mussels

Nduja Cream and Fermented Black Garlic, Curley Parsley and Rustic Crostini (Contains Allergens 1,2,3,4,5,7,8,9,10,11,11a)

Dunboyne Castle Quail €6.50 Supplement

Quail Breast, Butternut Squash, Quail Eggs, Smoked Black Pudding Salt (Contains Allergens 1,2,8,9,11,11a,11e,13)

Roasted Butternut Squash

Roasted Butternut Squash, Toasted Pumpkin Seeds, Romanesco Sauce, Aromatic Quinoa (Contains Allergens 8,10b,12)

Main Courses

Irish 8oz Beef Striploin Steak €9.50 Supplement

Swiss Chard, Potato Fondant, Red Wine and Shimeji Mushrooms Jus (Contains Allergens 2,8,9,12)

Chicken Supreme

Truffle Polenta Cake, Steamed Broccoli and Chasseur Sauce (Contains Allergens 2,8,9,12)

Darne of Salmon

Black Ink Risotto, Chive Hollandaise Sauce, Crispy Parma Ham (Contains Allergens 1,2,3,4,5,8,9,12,13)

Prawns and Cherry Tomato Linguine

Pan Fried Prawns, Cherry Tomato Sauce, Garlic and Parsley Bread (Contains Allergens 3,4,5,8,9,11,11a)

Grilled Tofu (Vegan and Vegetarian)

Stir Fried Vegetables, Bean Sprouts, Rice Noodles, Chilli and Coconut Milk (Contains Allergens 7,8,12,13)

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

Dark Chocolate and Cherry Cake

Chocolate Anglaise, Morello Cherry Compote (Contains Allergens 1,2,8,9,11,11a)

Raspberry and Cream Cheesecake

Fresh Raspberry and Pistachio Crumble (Contains Allergens 2,8,10,10b, 11,11a)

Dunboyne Castle Winter Pavlova

Chantilly Cream and Berry Compote (Contains Allergens 1,2,8)

Almond, Chocolate and Coconut Mousse (Vegan)

Tropical Compote and Coconut Sorbet (Contains Allergens 8,9,10,10b,10c/Tree Nuts)

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