
Wine List

Red Wine

101 Remy Ferbras 'Reserve' 2022/23

France Merlot

Excellent Fruity wine with excellent generosity of Strawberry & Red Fruit

Glass **9** Bottle **33**

102 Novacorte 2022/2023

Venezia, Italy Cabernet Sauvignon

Fresh and pronounced bouquet with pleasant red fruit scents. Soft and fresh taste, full bodied and harmonic.

Glass **9** Bottle **34**

103 Puerta Vieja 2023

Rioja, Spain Tempranillo

Easy drinking red with well balanced fruit content, Red berries combine well with a hint of spice creating a medium to light bodied wine suitable for any occasion

Glass **9.5** Bottle **36**

White Wine

104 Domaine Du Peras 2023

Languedoc Roussillon,

France Sauvignon Blanc

Fresh grassy and mineral aromas combine with a crisp clean attack.

Glass **8.5** Bottle **33**

105 Principato 2023

Venezie, Italy Pinot Grigio

A Light, refreshing wine offering the lovely floral & white peach aromas typical of Pinot Grigio & crisp green apple & Citrus fruit flavours.

Glass **9** Bottle **33**

106 Soliders Block 2022/23

McLaren Vale, Australia Chardonnay

Elegant easy drinking wine. This vibrant Chardonnay exhibits lifted fruit character, textural mouth feel, long & foodie finish.

Glass **9.5** Bottle **34**

1 & 2: Shellfish, 3: Fish, 4: Peanuts, 5: Nuts, 6: Cereal containing Gluten, 7: Milk Products, 8: Soya Dioxide, 9: Sulphur, 10: Sesame Seeds, 11: Eggs, 12: Celery, 13: Mustard, 14: Lupin, 15: Garlic, 16: Onions, 17: Molluscs, 18: Fruit

We are unable to facilitate split bills. Sorry for any inconvenience caused.



Starters

Homemade Soup of the Day

Homemade Brown Bread (6,7,8,11,12,13,15,16)

Atlantic Seafood Chowder

Melange of Seafood & Shellfish, Dill Volute, Brown Bread (1,2,3,6,7,9,12,16)

Sizzling Prawns

Jumbo Tiger Prawns, Sizzling Olive Oil With a hint of Garlic & Chilli, French Bread (1,2,6,7,8,11,13,12,15)

Cajun Chicken Caesar Salad

Garlic Croutons, Bacon Pieces, Pine Nuts (5,6,7,11,13,15)

Slow Roasted Crispy Pork Belly

Peach and Apple Compote, Cronins Cider Reduction (12,15,16,18)

Crab, Smoked Salmon & Avocado Tower

Mango and Dill Salsa, Treacle Brown Bread (1,2,3,6,7,16,18)

Sneem Black Pudding

Local Artisan Pudding, Poached Pear, Boile Cheese Crabapple Gel (6,7,9,16,18)

Baked Goat Cheese Crostini

Warm St-Tola Goats Cheese, Toasted Garlic Croutes, Black Cherry Compote, Almonds, Balsamic Reduction (5,6,7,9,15)

7

12

15

15/19

15

15

13

13

Mains

The Ivy Steak Sandwich

6oz Sirloin Steak, Garlic Ciabatta, Dijon Mayo, Rocket Leaves, Crispy Dried Onions, Pepper Sauce & Fries (6,7,11,12,13,14,15,16)

10oz Prime Striploin Steak

Portobello Mushroom, Scorched Onion, Peppercorn Sauce, Handcut Chunky Chips, Seasonal Salad (6,7,9,15,16)

Irish Lamb Rump Sous Vide

Wilted Greens with Mint. Creamed Champ Potato. (7,9,12,15,16,18)

Fish of the Day Special

Please enquire with your server. Market Price.

Classic Fish'n Chips

Beer Battered Haddock, Minted Pea Puree, Crispy Fries & Tartare Sauce (3,6,7,8,11,12,13,14,15,16)

Cornfed Supreme of Chicken

Wild Mushroom & Tarragon Cremé, Champ Potato and Pancetta Sail (7,8,9,11,12,13,15,16)

Indonesian Curry With Cashew Nuts

Medium Spiced Chicken Curry, Basmati Rice Crispy Poppadom, Cucumber Raita, Mango Chutney (5,7,8,9,14,15,16)

Oven Roasted Half Duckling

Braised Red Cabbage, Orange and Thyme Jus (7,9,15,16)

23

34

30

22

23

22

28

Salads

Signature Super Poke Bowl

*Dressed Leaves, Pea Shoots, Carrot, Sunflower Seeds, Watermelon, Blueberries, Cous Cous, Cherry Tomatoes, & Avacado (6,7,8,11,12,13,16,19)
Add Citrus Prawns (1,2)*

Pear and Feta Cheese Salad

Poached Pear in Red Wine, Feta Cheese, Herb Croutons, Candied Walnuts Sundried Tomatoes, Raspberry & Blackberry Dressing Brown Treacle Bread (5,6,7,8,9,11,12,13,15,16)

Warm Sticky Asian Beef Salad

Marinated Filet of Beef Strips, Stirfry Vegetables, Cashew Nuts, Lemon Ginger & Soya Dressing, Thai Crackers (5,8,10,15)

19

24

19

23

All Our Beef is 100% Irish

Vegeterian & Vegan Menu Available on Request

Charcuterie & Cheese Sharing Platter

Charcuterie & Cheese Platter. Hand Crafted Cured Meats & Artisan Cheese, olives, nuts, crackers & Local Chutneys (5,6,7,18)

Sharing 24

Sides

House Salad Honey Mustard Dressing (13,16)

8

Crispy Fries (7,8,11,12,13,16)

5

Hand Cut Chunky Chips (7,8,11,12,13,16)

6

Garlic Creamed Spinach (8,11,12,15)

5

Classic Onion Rings (7,15,16)

5
