

REDS

101 Zapallar 2019/20 Chile

Cabernet Sauvignon
Strawberry and cherry fruit aromas, full bodied wine, velvety tannins.
Glass 7.5 Bottle 28

102 Remy Ferbras 'Reserve' 2019/20,

Languedoc, France Merlot
Excellent Fruity wine with excellent generosity or red fruit.
Glass 8 Bottle 30

103 La Pinede 2019/20

Rhone Valley Shiraz
The bouquet is aromatic & Fruity with notes of Raspberries, Cherries & Spices. On the pallate it is round, Elegant & Velvety, well integrated tannins.
Glass 8 Bottle 30

WHITES

104 Domaine Du Peras 2019/20

Languedoc Roussillon, France Sauvignon Blanc
Fresh grassy and minerally aromas combine with a crisp clean attack.
Glass 7.5 Bottle 28

105 Principato 2019/20

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 8 Bottle 30

106 Apaltagua 2019/20 Gran Verrano Chile

Chardonnay
Possesses an intense fruity aroma.
Glass 8 Bottle 30

100% IRISH

All Our Beef can be traced to Irish farms

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.



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Homemade Soup of the Day	6
<i>Homemade Brown Bread (6,7,8,11,12,13,15,16)</i>	
Atlantic Seafood Chowder	10
<i>Melange of Seafood & Shellfish, Dill Volute, Brown Bread (1,2,3,6,7,9,12,16)</i>	
Prawns Pil Pil	13
<i>Jumbo Tiger Prawns, Sizzling Olive Oil With a hint of Garlic & Chilli, French Bread (1,2,6,7,8,11,13,12,15)</i>	
Cajun Chicken Caesar Salad	13/17
<i>Garlic Croutons, Bacon Pieces, Pine Nuts (5,6,7,11,13,15)</i>	

LIGHT BITES

Tian of Crab & Smoked Salmon	14
<i>Crème Fraiche & Lime, Fresh Salsa and Brown Bread (1,2,3,6,7,16)</i>	
Melange of Melon, Strawberry & Orange	12
<i>Duo of Raspberry & Champagne Sorbet, Yogurt, Honey & Mint Dressing (7,18)</i>	
Sesame BBQ Chicken Wings	12
<i>Blue Cheese Dip, Crunchy Celery (6,7,9,10,12,15,16)</i>	
Baked Goat Cheese Crostini	13
<i>Warm St-Tola Goats Cheese, Toasted Garlic Croutes, Black Cherry Compote, Almonds, Balsamic Reduction (5,6,7,9,15)</i>	
The Botanical Nachos	13
<i>Ground Chilli Lamb, Sour Cream, Guacamole Jalapeños and Melted Cheddar (3,7,15,16)</i>	

HOUSE SPECIALITY SALADS

Signature Super Poke Bowl	18
<i>Dressed Leaves, Quinoa, Pea Shoots, Carrot, Sunflower Seeds, Peach Segments, Cherry Tomatoes, Walnuts & Avacado (6,7,8,11,12,13,16,19)</i>	
Add Citrus Prawns (1,2)	22
Pear and Feta Cheese Salad	17
<i>Poached Pear in Red Wine, Feta Cheese, Herb Croutons, Sundried Tomatoes, Raspberry and Blackberry Dressing (5,6,7,8,9,11,12,13,15,16)</i>	
<i>Brown Treacle Bread</i>	

**CHEESE
BOARD**

Charcuterie & Cheese Platter	
Hand Crafted Cured Meats & Artisan	
Cheese, olives, nuts, crackers and	
Local Chutneys (5,6,7,18)	Sharing 22

FROM THE GRILL

The Ivy Steak Sandwich	20
<i>6oz Sirloin Steak, Garlic Ciabatta, Dijon Mayo, Rocket Leaves, Crispy Dried Onions, Pepper Sauce & Fries (6,7,11,12,13,14,15,16)</i>	
10oz Striploin Steak	31
<i>Wild Mushroom Fricassee, Onion Rings, Jameson Peppercorn Sauce, Dressed Salad & Fries (6,7,8,9,11,12,13,14,15,16)</i>	
8oz Beef Burger	19
<i>Crispy Bacon & Monterey Jack Cheese, Onion Ring & Tomato Relish Dip (5,8,6,7,11,13,14,15,16)</i>	

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Pasta	19
<i>Bacon, Mushroom, Spinach, Pine Nuts, White Wine and Fresh Cream. (5,6,7,8,11,13,15,16)</i>	
Add Chicken	22
Pan-seared Kerry Coast Cod	25
<i>Leek Fondue, Maple Glazed Beetroot, Chorizo Crumble Limencello & Saffron Crème (1,2,3,6,7,9,12,15)</i>	
Beer Battered Haddock	20
<i>Minted Pea Puree, Crispy Fries & Tartare Sauce (3,6,7,8,11,12,13,15,16)</i>	
Cornfed Supreme of Chicken	21
<i>Wild Mushroom & Tarragon Crème, Champ Potato and Pancetta Sail (6,7,8,9,11,12,13,15,16)</i>	
Indonesian Curry With Cashew Nuts	19
<i>Medium Chicken Curry, Basmati Rice Crispy Poppadom, Cucumber Raita, Mango Chutney (5,6,8,9,15,16)</i>	
Baked Fillet of Cajun Salmon	24
<i>Crispy Samphire, Sundried Tomato, Chablis Sauce & Creamed Potatoes (1,2,3,7,8,9,15,16)</i>	

Vegeterian & Vegan Menu Available on Request

**SIDE
ORDERS**

Crispy Fries (6,7,8,11,12,13,15,16)	4
Potato Au Gratin (7,15)	5
Garlic Creamed Spinach (6,7,8,11,12,13,15)	5
Sautéed Mushrooms & Onions (6,7,8,11,12,13,15,16)	5
Onion Rings (6,7)	4