



SUNDAY ROAST

Sunday 11am to 5pm

The Ivy Dublin Sunday Roast 24.00

John Stone dry-aged Rib-eye with Yorkshire pudding, Irish stuffing, rosemary roast potatoes, heritage carrots and buttered greens finished with red wine gravy

Recommended Wine

Remondo Vendimia Rioja Alvaro Palacios 52.00 bottle

Rioja, Spain 2019

SUNDAY SIDES

Cauliflower Cheese with Hegarty's Cheddar	6.50	Sprouting Broccoli, Lemon Oil and Sea Salt	6.50
Creamed Champ Potato	5.95	Irish Herb Stuffing	5.50
Truffle Mashed Potato	6.95	Extra Yorkshire Pudding	1.50

SUNDAY DESSERTS

Whiskey Crème Brûlée	10.95
Set Dubliner whiskey vanilla custard	
with a caramalisad sugar crust	

with a caramelised sugar crust

Apple Tart Fine 12.95 With Madagascan vanilla ice cream and

Calvados flambé (14 mins cooking time)

Chocolate Bombe

Melting chocolate bombe with a vanilla ice cream and honevcomb centre with hot salted caramel sauce

Selection of Irish Cheeses

15.95

13.95

Served with traditional accompaniments



Scan for allergy & nutritional information

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. The restaurant deducts a 5% admin fee to cover the processing of an electronic tip.