THE IVY



SUNDAY ROAST

Sunday 11am to 5pm

The Ivy Belfast Sunday Roast 22.95

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

Recommended Wine

Rioja, Telmo Rodriguez, Corriente 58.00 bottle Rioja, Spain 2021

SUNDAY SIDES

Cauliflower Cheese Truffle Mashed Potatoes 5.50 5.50 with aged Dromona Cheddar Sprouting Broccoli 5.95 with lemon oil and sea salt Colcannon 4.75 creamed potatoes. Irish Herb Stuffing 4.50 black kale & butter Extra Yorkshire Pudding 1.50

SUNDAY DESSERTS

Bushmills Whiskey 8.50 Crème Brûlée Bushmills whiskey

vanilla custard with a caramelised sugar crust

Apple Tart Fine 10.95
Baked apple tart with
Draynes Farm vanilla ice
cream and Calvados flambé
(14 mins cooking time)

The Ivy Chocolate Bombe

9.95

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of Northern Irish Cheeses 11.95

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren balsamic chutney and Ballylisk oat crackers



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 totalabsence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.