

THE IVEAGH RESTAURANT

STARTER

SOUP OF THE EVENING

served with homemade bread, Glenilen butter
(1A,4,9)
€9.50

GOAT'S CHEESE AND BUTTERNUT SQUASH FLATBREAD

pesto, rocket
(1A,31,4)
€14.00

CRISPY HAM HOCK

piccalilli, apple and kohlrabi salad
(1A,4)
€14.00

POTTED SALMON

pickled cucumber, capers and red onion,
treacle brown bread
(1A,4,8)
€15.00

TEMPURA PINK TAIL PRAWN

avocado purée, chilli jam, cucumber salad
(1A,4,5E)
€15.00

PRIOR TO ORDERING, PLEASE SHARE ANY ALLERGIES OR DIETARY RESTRICTIONS
WITH YOUR SERVER FOR A TAILORED DINING EXPERIENCE.

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut I- Pine nuts), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp, E- Prawn), 6 Mollusc, (A-Clams, B-Oysters, C-Mussels, D-Scallops, E-Cockles, F- Squid), 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

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MAIN

10oz BLACK ANGUS SIRLOIN STEAK

pink peppercorn sauce, roast garlic butter
with one side of your choice

(1A,4,12,13)

€35.00

ROAST CHICKEN SUPREME

chorizo, sweetcorn and baby gem lettuce

(4,13)

€23.00

OVERNIGHT BRAISED BEEF CHEEK

heritage carrots, kale, braising juices

(4,13)

€23.00

PAN ROAST LOIN OF ATLANTIC COD

spiced cauliflower and clams

(4,6A,8)

€25.00

SEARED DUCK BREAST

broccoli tempura, cherry and almonds

(1A,3A,4,7)

€30.00

HOME MADE POTATO GNOCCHI

summer vegetables, tomato, aged parmesan, olive crumble

(1A,4,7)

€20.00

SIDES €5

CHAMP MASH POTATO (4)

TRIPLE COOKED CHIPS (13)

STEAMED GREENS, CHILLI & GARLIC

CRISPY BUTTERMILK SHOESTRING ONIONS (1A,4)

SMOKED BACON MAC & CHEESE (1A,4)

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DESSERT

VANILLA CRÈME BRULÉE

Pistachio biscotti (1,3A,4,7)

€9

BRAMLEY APPLE CRUMBLE

Caramel ice cream and crème anglaise (1A,4,7)

€9

MELTING CHOCOLATE SPHERE

Brownie base, ice cream and hot chocolate sauce (1A,4,7)

€10

PEANUT BUTTER BAKED CHEESECAKE

Roast banana ice cream (1A,2,4,7)

€8

SALTED CARAMEL AND CHOCOLATE SUNDAE

Chunks of brownie, caramel, double chocolate and vanilla ice cream, chocolate sauce (1A,4,7)

€8

SELECTION OF ICE CREAM AND SORBETS

Brandysnap and chocolate soil (1A,4,7)

€8

SELECTION OF IRISH CHEESE

Milleens, Wicklow Brie and Cashel blue, grapes, celery,

Ballymaloe relish and artisan crackers (1A,4,9)

€15

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