

MENU

THE IVEAGH RESTAURANT

The Iveagh Restaurant welcomes you
Our menu showcases the best of Irish and European cuisine, thoughtfully crafted.
We invite you to sit back, savour the moment, and enjoy a memorable meal with us.



SOUP OF THE EVENING

served with homemade breads and
cultured butter (1a,4)

€9.50

TEMPURA PINK TAIL PRAWN

avocado, chilli jam and tartar
sauce (1a,4,5e,7)

€15.00

CARPACCIO OF SEARED YELLOW FIN TUNA

mango, chilli, cucumber and
sesame (8,11)

€14.00

MACROOM BURRATA

marinated heirloom tomatoes,
basil oil and bread tuiles (1a,4)

€13.00

SMOKED DUCK "HAM"

blood orange and hazelnut dressing,
celeriac remoulade
and wild leaves

(3b,4,13)

€13.00

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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10Z BLACK ANGUS SIRLOIN STEAK

pink peppercorn sauce, roast garlic
butter with one side of your
choice (1a,4,12,13)

€38.00

LOW AND SLOW PORK BELLY

burnt apple puree, potato terrine,
apple chimichurri (4,9)

€23.00

OVERNIGHT BRAISED BEEF CHEEK

kale, carrot and natural jus(4)

€23.00

ROAST CHICKEN SUPREME

charred sweetcorn, braised baby
gem, chorizo and tarragon jus (4,9)

€23.00

HOME MADE POTATO GNOCCHI

summer greens, butternut puree,
tomato, parmesan and black olive
crumble (1a,4)

€20.00

PAN ROAST SALMON

shell fish bisque, braised potato,
edamame beans, pickled dulce (4,5d)

€25.00



Sides
€5.50

Thick cut chips (13)

Skinny fries (13)

Champ mash potato (4,13)

Wild leaves, pomegranate
and omega seed salad
(4,13)

Gourmet
€6.50

Sweet potato fries

Millionaire fries, parmesan and
truffle mayo
(1a,4,7,13)

Smoked bacon mac & cheese,
parmesan crumb
(1a,4,7,13)

Steamed greens, chilli and garlic
dressing

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THE LIVEAGH RESTAURANT



Chardonnay

Cheval Imperial | France

White flowers, fruity and elegant. (13)

Glass €9.00 Bottle €36.00

Pinot Grigio

Adacio | Italy

Crisp, light and refreshing. (13)

Glass €9.00 Bottle €36.00

Picpoul de Pinet

Vignoble Muret | France

Elegant and fresh, perfectly balanced. (13)

Glass €10.50 Bottle €42.00

Sauvignon Blanc

Misty Cove | New Zealand

Bright citrus, freshly cut grass and flint. (13)

Glass €11.00 Bottle €44.00

RED WINE

Tempranillo

Viña Eguía | Rioja

Intense red fruit aroma, subtle hints of vanilla, balsamic and liquorice.

Glass €9.00 Bottle €36.00

Malbec

Santa Ana | Argentina

Rich fruit aromas of black cherry, blueberry, chocolate and violet.

Glass €9.00 Bottle €36.00

Merlot Roquende

Reserve | France

Ripe red fruits, earthy and herbaceous.

Glass €9.50 Bottle €38.00

Montepulciano

Torre Galasso | Italy

Black fruit, vegetal flavours and fresh spicy aromas.

Glass €9.50 Bottle €38.00

Verdejo

Montecillo | Spain

Lime and apricots, rich mouth feel, mineral notes.

Bottle €44.00

Gruner Vetliner

Zahel Wiener | Austria

Apples and honey with a hint of pepper.

Bottle €52.00

Sancerre Domaine Paul Thomas

Sancerre Chavignol | France

Green apple and gooseberries, fresh acidity.

Bottle €75.00

Bourgogne Chardonnay

Edouard Delaunay Septembre | France

Ripe citrus, orange blossom, melted butter and hazelnut.

Bottle €75.00

Cabernet Sauvignon Saint

Marc Reserve | France

Red berry, blackcurrant and cherry with a clean, persistent finish.

Bottle €42.00

Bordeaux Chateau Puynard

Traditional | France

Wild blueberries, plums and prunes with a touch of pepper.

Bottle €56.00

Rioja Reserva

Murial | Spain

Red fruit bouquet, vanilla and spice with an elegant finish.

Bottle €58.00

Beaujolais Brouilly Pierre Marie Chermette

Pierreux | France

Red fruit bouquet, vanilla and spice with an elegant finish.

Bottle €75.00

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DESSERT

ELDERFLOWER PANNA COTTA

strawberry sorbet, pistachio biscotti

(1a,3f,4,7)

€9.00

KNICKERBOCKER GLORY

strawberry jelly, ice cream, meringue
and strawberry sauce

(1a,4,7)

€8.00

SELECTION OF ICE CREAM AND SORBETS

brandysnap and chocolate soil

(1a,4,7)

€8.00

COCONUT AND PASSION FRUIT BAKED ALASKA

marinated pineapple salsa

(1a,4,7)

€10.00

SELECTION OF IRISH CHEESE
milleens Wicklow Brie and Cashel blue, grapes,
celery, Ballymaloe relish and artisan crackers

(1a,4,9)

€15.00

BRAMLEY APPLE CRUMBLE

caramel ice cream and crème anglaise (1a,4,7)

€9.00

BASQUE STYLE CHEESECAKE

cherry compote and vanilla shortbread

(1a,4,7)

€9.00

COCKTAILS

BAILEYS ESPRESSO MARTINI

Baileys Absolute Vanilla, Kahlua, Espresso

€14.50

FESTIVE OLD FASHIONED

Maker's Mark, Spiced Brown Sugar, Angostura Bitters,
Cinnamon

€14.50

WINTER BERRY SPRITZ ⁽¹³⁾

Aperol, Pomegranate, Prosecco, Soda

€14.50

MANGO CHILLI MARGARITA

Olmecca Tequila, Cointreau, Mango Purée, Lime

€14.50

DARK AND STORMY

Kraken Rum, Ginger Ale, Lime

€14.50

SOUTHSIDE

Stillgarden Dublin Gin, Lime, Mint

€14.50

PASSION FRUIT MARTINI ⁽¹³⁾

Absolut Vanilla Vodka, Passion Fruit Liqueur,
Passion Fruit Purée, Pineapple

€14.50

AMARETTO SOUR ⁽⁷⁾

Disaronno, Lemon, Sugar, Egg White, Bitters

€14.50

Allergens: Wheat (1), Eggs (7), Sulphites (13)

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