

THE JONATHAN SWIFT ROOM AT

THE IVY



The Jonathan Swift Room at The Ivy Dawson Street seats 32 guests on two long tables or across four rounds. The room is available for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 60 guests.

Ideally located in the heart of Dublin at the new landmark building of One Molesworth, Dawson Street, The Ivy Dublin's private dining room provides the perfect setting for entertaining friends, family and clients.

The room's interiors include colourful artwork and a striking landscape image of Dublin's horizon as seen from Phoenix Park and St Stephen's Green in 1800, whilst the ceiling itself features an image of fictional hero Leopold Bloom alongside a host of multicoloured, exotic flying birds.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Jonathan Swift Room is as equally suited to private parties as it is for corporate breakfasts, lunches and dinners.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

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THE JONATHAN SWIFT ROOM



SUMMER MENUS

From the following seven menus please select one menu for your whole party.

For groups of up to 15 guests

Your guests may order on the day from this menu

For groups of 16 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

Salted smoked almonds

Hickory smoked and
lightly spiced
3.75

Truffle arancini

Fried Arborio rice balls
with truffled cheese
5.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon
3.95

MENU A

€48

Buffalo mozzarella

Sliced peaches with Nocellara olives, smoked almonds,
pesto and picked mint
~

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg,
baby watercress and sprouting broccoli
~

Or

Roast Chicken

Roasted half chicken (off the bone) with truffle mashed potato,
green beans and a wild mushroom cream sauce
~

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust
~

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre
4.75

Selection of Irish cheeses

Served with traditional accompaniments
15.00

A discretionary optional service charge of 12.5% will be added to your bill.

Service charge is distributed amongst the entire team.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.

SUMMER MENUS

Salted smoked almonds

Hickory smoked and
lightly spiced

3.75

Truffle arancini

Fried Arborio rice balls
with truffled cheese

5.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon

3.95

MENU B

€56

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews,
watermelon, beansprouts, sesame seeds, coriander and ginger

~

The Ivy shepherd's pie

Slow-braised Blackface lamb and beef with Hegarty's Cheddar potato
mash served with peas, sugar snaps and baby shoots

Or

Roast salmon fillet

Asparagus spears, olive oil mashed potato, baby watercress and herb sauce

~

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted crunchy hazelnut caramel topping

~

Selection of teas and filter coffee

MENU C

€65

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

~

Roast rump of Blackface lamb

Herbed crumb, mustard, creamed potato, carrots, swede and a rosemary sauce

Or

Grilled sea bass fillet

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato,
olive, shallot and coriander dressing

~

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

~

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

4.75

Selection of Irish cheeses

Served with traditional accompaniments

15.00

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SUMMER MENUS

Salted smoked almonds

Hickory smoked and
lightly spiced
3.75

Truffle arancini

Fried Arborio rice balls
with truffled cheese
5.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon
3.95

MENU D

€75

Crab and apple salad

Cucumber, watermelon, radish, edamame and coriander

~

Blackened cod fillet

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel,
grilled broccoli, chilli and yuzu mayonnaise

Or

John Stone Sirloin 8oz/227g

Flavourful, mature, grass fed sirloin served with truffle mashed potatoes,
green beans and watercress, peppercorn or Béarnaise sauce

~

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel sauce

~

Selection of teas and filter coffee

MENU E

€85

Smoked Salmon and Crab

Organic and oak smoked salmon, crab and dill cream, dark soda bread

~

Fillet steak 7oz/198g

Chargrilled dry-aged 7oz fillet steak served with truffle mashed potatoes,
green beans and watercress, peppercorn or Béarnaise sauce

Or

Dover Sole served on the bone

With lemon, caper and parsley, sprouting broccoli and a beurre noisette

~

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

~

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre
4.75

Selection of Irish cheeses

Served with traditional accompaniments
15.00

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SUMMER MENUS

MENU F

€88

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Steak tartare with Dubliner whiskey

Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Heritage tomato and feta salad

Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing



Roast rump of Blackface lamb

Herbed crumb, mustard, creamed potato, carrots, swede and a rosemary sauce

Grilled sea bass fillet

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander



Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Selection of Irish cheeses

Served with traditional accompaniments

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce



Selection of teas and filter coffee

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SUMMER MENUS

MENU G

€95

Tempura Prawns

Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce

Smoked Salmon and Crab

Organic and oak smoked salmon, crab and dill cream, dark soda bread

Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise and baby watercress



Fillet steak 7oz/198g

Chargrilled dry-aged 7oz fillet steak served with truffle mashed potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Grilled sea bass fillet

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, sprouting broccoli, olives and a chilli and mint sauce



Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream



Selection of teas and filter coffee

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CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party.

Salted smoked almonds

Hickory smoked and
lightly spiced
3.75

Truffle arancini

Fried Arborio rice balls
with truffled cheese
5.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon
3.95

SAVOURY CANAPÉS

€3 *per bite*

Truffle arancini

Crunchy tempura prawns with matcha green tea sauce

**Mini smoked haddock and salmon fishcake with
horseradish mayonnaise**

Grilled sirloin skewers with truffle mayonnaise

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado and sesame

Garden pea and mint soup

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut “cheese” and hazelnuts

Red Pepper and Feta Tart



SWEET CANAPÉS

€3

Raspberry cheesecake tart

Mini lemon meringue pie

Crème brûlée doughnuts

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SMALL DISHES

We recommend 6 bowl food options per person for a drinks party

SAVOURY BOWLS

€7.50

Tuna tartare, soy and sesame

The Ivy shepherd's pie

Belgian endive salad with grapes, coconut "cheese",
sumac and picked herbs

Buffalo mozzarella with sliced peaches, Nocellara olives,
smoked almonds, pesto and picked mint

Seasonal risotto

Bang bang chicken, with cucumber, radish,
baby gem and sweet chilli and peanut dressing

Classic prawn cocktail

Crispy duck and five spice salad



SWEET MINI DISHES

€7.50

Whiskey crème brûlée

Dark chocolate mousse and raspberries

Chocolate and lavender flowerpot

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THE JONATHAN SWIFT ROOM



BREAKFAST

Please select *one* menu for your whole party

MENU A

€25

Toast and preserves

A choice of white, granary and gluten-free bread, served with strawberry, apricot jam and marmalade

Gluten-free Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg

MENU B

€30

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish, served with butter and preserves

Gluten-free Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"

Please select *one* for the entire party

Eggs Benedict

Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress.

OR

Eggs Royale

Smoked salmon, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress

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BREAKFAST

Please select *one* menu for your whole party

MENU C

€32

Green Juice

Avocado, mint, celery, spinach, apple, parsley

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Gluten-free Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"

Poached hen's eggs with avocado, tomato and sesame

Chopped avocado with roast plum tomatoes and poached hen's eggs on toasted granary with sesame dressing

MENU D

€37

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish, served with butter and preserves

Gluten-free Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"

The Ivy full Irish breakfast

Smoked streaky sweet cured bacon, sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms and baked beans, served with sourdough toast



Menus come with a serving of freshly squeezed orange juice and English Breakfast tea or filter coffee

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DRINKS

COCKTAILS

The Ivy Royale <i>flute</i>	14.00
Our signature Kir Royale with rose liqueur, Plymouth sloe gin & hibiscus topped with Ivy Champagne	
Rhubarb & Raspberry Crumble <i>hi-ball</i>	12.00
Fresh raspberries muddled with Ha'Penny rhubarb gin, Chambord, lemon juice topped with Fever-Tree ginger ale	
Cork Dry Sling <i>hi-ball</i>	12.00
A classic Raffles Hotel recipe Singapore Sling but made with Cork Dry gin. With cherry Heering, Benedictine, bitters, lime, pineapple & grenadine	
Pot Still Smash <i>hi-ball</i>	12.00
Jameson Single Pot Still Irish whiskey stirred with crushed ice, lemon, mint & sugar	
Redbreast Barrel Aged Boulevardier <i>rocks</i>	15.00
Redbreast 12yr old Irish whiskey blended with Antica Formula, Campari & aged on site for added depth & smoothness of finish	

COOLERS & JUICES

Peach & Elderflower Iced Tea	4.00
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Rosemary Lemonade	3.75
A refreshing blend of lemon, lime and Fever-Tree soda with homemade rosemary syrup	
Green Juice Avocado, mint, celery, spinach, apple, parsley	3.00
London Essence Co. Rhubarb & Cardamom Crafted Soda	3.00
Naturally light soda with earthy, tart rhubarb & aromatic cardamom	
Seedlip Garden & Tonic	8.00
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
Choice of fresh juices	3.00
Orange, apple, grapefruit, cranberry	
Strawberry & Vanilla Soda	8.00
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	

SOFT DRINKS

Coca-Cola	2.50
Coke Zero & Diet Coke	2.25
Fever-Tree soft drinks range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	3.25
Tipperary Still Mineral Water 750ml	3.50
Tipperary Sparkling Mineral Water 750ml	3.50

DRINKS

BEERS & CIDER

Draught Guinness, Ireland, 4.2% abv, Pint	6.50
The Ivy Craft Lager, Scotland, 4.4% abv, 330ml Brewed for The Ivy by Harviestoun Brewery, a crisp & refreshing craft lager	5.50
Hop House 13 Lager, Ireland, 5% abv, 330ml Premium lager from the Guinness brewery. Made with Guinness yeast & Irish barley	5.50
Foxes Rock IPA, Northern Ireland, 5.2% abv, 330ml Citrus & tropical fruit flavours from the specially selected New World hops. The subtle piney notes make this a deliciously fruity beer with real full-on character	6.00
Five Lamps Lager, Ireland, 4.2% abv, 330ml A craft brewed lager from Dublin made in the traditional Czech Pilsner style. Slightly bitter hops, biscuity malts & some fruit notes. An exceptional lager	6.00
Bulmers Original Cider, Ireland, 4.5% abv, 330ml Crisp & refreshing apple cider	5.50

FACILITIES & FURTHER INFORMATION

◆ Capacity

The Jonathan Swift Room - accommodates 32 guests seated or 60 guests standing

◆ Access, Service & Departure Times

Breakfast – *Monday to Friday*

access: 6.45am | service: 7.00am | guests' departure: 10.30am

Breakfast – *Saturday and Sunday*

access: 7.45am | service: 8.00am | guests' departure: 10.30am

Lunch – *Monday to Sunday*

access: 11.30am | service: noon | guests' departure: 5.00pm

Dinner – *Monday to Thursday*

access: 6.00pm | service: 6.30pm | guests' departure: 00.30am

Dinner – *Friday and Saturday*

access: 6.00pm | service: 6.30pm | guests' departure: 01.30am

Dinner – *Sunday*

access: 6.00pm | service: 6.30pm | guests' departure: 11.30pm

- ◆ Service charge: 12.5%
- ◆ Menu cards can be printed and dedicated to your requirements
- ◆ Complimentary place cards are provided
- ◆ Three displays of seasonal flowers are provided. Additional flowers can be arranged via our florist
- ◆ Tea lights can be supplied to suit your table layout
- ◆ Guests are welcome to play their own music or background music can be provided
- ◆ We do not have the facilities for DJs or dancing
- ◆ A complimentary projector and screen can be provided
- ◆ Complimentary Wi-Fi
- ◆ Corkage is not permitted

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