

# IVY BAR TAKEAWAY

Monday to Saturday 12pm to 8pm

For Sunday menu and times see below

Call 053 94 80500 - CALL AND COLLECT



## Sticky fingers and winter warmer (wings or soup)

Sticky wings and ribs, piri piri chicken wings, bbq baby back pork ribs, grilled corn, crunchy slaw, dips €12 / Family size €25 (4,5,6,7,8,11,12,13,14)

Homemade soup of the day, Gillian's brown bread €5 (6,7,10,11,12,13)

## One Pot and a Side

Slow cooked Beef Hot Pot (Stew) root veg, spring onion mash €12 (7,12,13)

Hearty beef cottage pie topped with mash, steamed broccoli with chilli & ginger €12 (7,12,13)

Beef and Guinness casserole with buttered Redmond Farm cabbage €12 (6,7,9,12,13)

Kilmore fish pie with honey roast carrots €12 (3,7,11,12,13)

The family favourite chicken and broccoli pie with potato and chive croquettes €12 (7,11,12,13)

Vegan ragout with sweet potato, courgette, chick pea spiced cous cous €12 (4,5,6,12,13)

Vegan coconut curry with cauliflower, celeriac and butternut squash, steamed tumeric rice €12 (4,5,12,13)

Redmond Farm classic Angus beef burger, lettuce, tomato, cheese and mustard mayo with one side €12 (3,6,7,8,11,12,13)

**Mains - 3 PEOPLE €32 4 PEOPLE €42**

## ROAST BEEF TO SHARE & ENJOY

Roast Redmond Farm slow cooked top rib of Angus beef served with homemade farm glazed vegetables, mash potato with Yorkshire pudding (6,7,11,12,13,14)

**1 PERSON €15**

**2 PEOPLE €28**

**4 PEOPLE €55**

**6 PEOPLE €80**

Call and Collect  
053 94-80500

# Sunday Menu

Our Sunday Carvery Menu is  
available from 12pm to 6pm  
Our Bar Food Menu  
(above) kicks in  
from 6pm - 8pm

## Roast Redmond Farm slow cooked Top Rib of Beef with Yorkshire pudding, and gravy

(6,7,11,12,13,14)

Glazed loin of Bacon (7,12,13,14)

Baked fillet of Salmon (1,2,3,7,12,13,14)

Southern Fried fillet of Chicken (5,6,7,11,12,13,14)

Braised Shank of Wexford Lamb (7,12,13,14)

served with homemade farm glazed vegetables and potatoes (7,12,13)

1 PERSON €15

2 PEOPLE €28

4 PEOPLE €55

6 PEOPLE €80

Add our Farm Soup or Dessert for €4.00 pp Add both for €7.50 pp

### FOR THE KIDS €5

Penne pasta with homemade  
tomato sauce

O'Neills sausages with Farm chips

Homemade chicken goujons with  
farm chips  
All kids meals (5,6,7,11)

Kiddies dessert

Chocolate brownie €3

### SIDES €3

3 Cabbage Slaw  
Spiced cous cous

Turmeric rice  
Buttered cabbage

Honey roast carrots  
Spring onion mash

Broccoli with chilli & ginger  
Cauliflower mornay

### DESSERTS €5

Gillian's mint aero cheese cake,  
crushed aero pieces (4,5,6,7,11)

Chocolate brownie with dark chocolate  
sauce (4,5,6,7,11)

Homemade strawberry trifle custard  
and cream (4,5,6,7,11)

Dessert of the day - please ask when  
ordering

### White Wine

*El Caminador, Sauvignon Blanc, Chile - Bottle €15*

*Statua Pinot Grigio, Sicilia, Italy - Bottle €15*

### Soft drinks €1.50

*Breckin Valley, Shiraz, Spain - Bottle €15*

*Fortant, Cabernet Sauvignon, France - Bottle €15*

### Red Wine

## SIDES AND DESSERTS THE SAME FOR ALL MENUS ACROSS THE WEEK

Now offering ONE POT dishes from our new farm pantry frozen  
range - available in bundle boxes €10 each - one pot and side  
3 boxes €28 5 boxes €45 7 boxes €63

*We make every effort to be sensitive to life style choices, understand dietary requirements  
and facilitate them on our menu.*

*With that in mind, we can't get to a flour free environment (it's in the air),  
it is therefore not possible for us to guarantee that our busy kitchen is allergen free.*

VV- vegan and vegetarian

1 - Crustacean 2 - Molluscs 3 - Fish 4 - Peanuts 5 - Nuts 6 - Gluten 7 - Milk and Dairy 8 - Soya 9 - Sulphates  
10- Sesame seeds 11- Eggs 12- Celery/celeriac 13- Mustard 14- Lupin