

# IVY AT HOME



CALL AND COLLECT - 053 94 80500  
7 Days - 12pm to 8pm

## Starters

Sticky Piri Piri Chicken Wings in a Garlic & Chilli Butter, Lime Crème Fraîche €9 (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)

Grilled Prawns with Chorizo and Sundried Tomatoes, Bread Crisps €12 (1,2,3,4,5,6,7,12,13)

Classic Caesar Salad, Cos Lettuce, Croutons, Parmesan and Crispy Bacon €9 Add Chicken €3 (3,4,5,6,7,11,12,13)

## Mains

Redmond Farm Classic Angus Beef Burger, Lettuce, Tomato, Cheese, Mustard Mayo and Redmond Farm Chips €12 (3,6,7,8,11,12,13)

BBQ Redmond Farm Angus Beef Short Rib with Crunchy Rainbow Slaw, Grilled Corn and Crispy Onions €15 (3,4,5,6,7,8,11,12,13)

Redmond Farm Angus Beef Burrito with Pulled Beef, Peppers, Onions, Red Cabbage, Black Beans, Melted Cheese & Salsa €13 (3,4,5,6,7,11,12,13)

Redmond Farm Angus Beef Curry with Cauliflower, Sweet Potato, Coconut with Steamed Turmeric Rice €13 (4,5,8,12,13)

Redmond Farm Angus Cheese Steak Sambo - Grilled Steak Strips with Onions, Peppers & Mushrooms in a Multi-Seed Roll, Mustard Mayo, Cheddar and Mozzarella €13 (4,5,6,7,10,11,12,13)

Baked Fillet of Atlantic Salmon, Warm Noodle Salad, Honey Soya & Lime Dressing, Fresh Chilli €15 (1,2,3,4,5,6,7,8,9,10,11,12,13)

Vegan Ragout with Sweet Potato, Courgette, Roast Bell Peppers & Red Onion in a Cumin Tomato Sauce, Spiced Cous Cous €12 (4,5,12,13)

Vegan Coconut Curry with Cauliflower, Celeriac & Butternut Squash with Steamed Turmeric Rice €12 (4,5,12,13)

## 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

# Sunday Menu

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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 €4.00pp Add both for €7.50pp

## FOR THE KIDS €5 (5,6,7,11)

Penne pasta with homemade tomato sauce

Homemade chicken goujons with farm chips

O'Neills sausages with Farm chips

### Kiddies dessert

Chocolate brownie €3 (4,5,6,7,11)

## 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 (4,5,6,7,11)

Gillian's mint aero cheese cake, crushed aero pieces

Chocolate brownie with dark chocolate sauce

Homemade strawberry trifle, custard and cream

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

## BEVERAGES

### White Wine

El Caminador, Sauvignon Blanc, Chile - Bottle €15

Statua Pinot Grigio, Sicilia, Italy - Bottle €15

### Red Wine

Breckin Valley, Shiraz, Spain - Bottle €15

Fortant, Cabernet Sauvignon, France - Bottle €15

Soft drinks €1.50

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