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Should you have any food allergies or specific dietary requirements, please inform your server who will be happy to assist you



LOBBY MENU

Served Daily
10:30am-16:30pm



THE IVEAGH TEAM

"We invite you to savor our chef's selection of pastries and desserts, alongside our artisanal coffee and tea offerings.

Should you have any inquiries, please feel free to approach any of our staff members who would be happy to assist you in selecting an afternoon treat"

TEA

Regular Tea	3.50
Large Tea (Serves 2)	5.00

Choose From a Selection of:

Irish Breakfast Tea
Early Grey
Asia Superior Green Tea Leaf
Chamomile
Peppermint
Rooibos Vanilla
Summer Berry
Decaffeinated Black Tea

COFFEE

Espresso	3.50
Double Espresso	3.80
Americano	3.50
Cappuccino (Milk)	3.80
Flat White (Milk)	3.80
Café Latte (Milk)	3.80
Mocha (Milk)	3.90

ICED

Iced Americano	4.20
Iced Mocha (Milk)	4.20
Iced Caramel Macchiato (Milk)	4.80
Iced Shaken Espresso (Milk)	4.20
Flavoured Iced Latte (Milk)	4.80

EXTRAS

ALTERNATIVE MILK	0.60
Oat Soya Almond Coconut	
SYRUPS/ FLAVOURS	0.60
Vanilla Caramel Hazelnut	



SWEET

Cake of the Day	5.50
Please ask your Server	

Fruit Scone	5.50
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Served with Butter, Jam & Cream
(Gluten, Milk, Eggs)

Mini Muffins (Selection of 3)	5.50
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Caramel (Gluten, Eggs, Soybeans, Milk, Hazelnuts)
Chocolate (Gluten, Eggs, Soybeans, Milk, Hazelnuts)
Red Fruit (Gluten, Eggs, Soybeans, Milk)

Mini Pastries (Selection of 4)	5.50
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Croissant (Gluten, Eggs, Milk)
Pain Au Chocolate (Gluten, Eggs, Milk, Hazelnuts)
Pain Au Raisin (Gluten, Eggs, Milk)

SAVOURY

Ham & Cheese Toastie	16.00
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Honey Glazed Limerick Ham, Ballymaloe Relish & Dubliner Cheddar. Served with Golden River Mixed Leaf Salad & a Choice of Soup or Skinny Fries
(Gluten, Milk, Sulphites)

DESSERT

Chocolate Marquise	11.25
Raspberry Sorbet, Cream (Gluten, Eggs, Milk, Almonds)	

Iveagh Garden Deconstructed Cheesecake	10.50
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Mixed Berry & White Chocolate Cheesecake
(Gluten, Eggs, Milk)

Apple & Cinnamon Tartlet	9.50
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Vanilla Ice-Cream, Crème Anglaise
(Gluten, Eggs, Milk, Sulphites)

Mini Cheese Board	10.50
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Artisan Crackers, Fruit Chutney, Grapes
(Gluten, Milk, Walnuts)

Lemon Tart	9.50
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Raspberries & Clotted Cream
(Gluten, Eggs, Milk)

VEGAN

Almond Rice Pudding	9.50
Almond Milk, Mixed Berry Compote (Soybeans, Almonds)	

Chocolate Tart	9.50
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Coconut, Vanilla, Raspberry, Tofu Cream
(Soybeans, Almonds, Hazelnuts, Walnuts, Cashews)

