



CANAPÉS



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

Please choose from the options below.

NIBBLES

£2.95

Spiced Gordal olives with chilli, coriander and lemon

Rosemary glazed almonds

SAVOURY CANAPÉS

£2.95

Truffle arancini (v)

Smoked haddock and salmon fishcake with herb dressing and Greek cress

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime

Yorkshire pudding shepherd's pie with rosemary and cheese

Halloumi fritters, red pepper tapenade (v)

Belgian endive, red pepper tapenade, avocado,
Greek white vegan "cheese", pine nuts and coriander (vg)

Potato hash puffs, teriyaki inspired glaze, sesame,
avocado and coriander sauce (vg)

£3.95

Grilled sirloin skewers with truffle mayonnaise

Lobster cocktail cornet with herb mayonnaise, Greek cress, paprika and gold flake

Smoked salmon and chive cream cheese on rye bread

SWEET CANAPÉS

£2.95

Dark chocolate mousse cornet with popping candy (v)

Salted caramel chocolate balls (v)

A discretionary optional service charge of 13.5% will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



TASTING DISHES



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

SAVOURY BOWLS

£6.50 per bowl

Buffalo mozzarella, quince purée, glazed pecans,
grapes, red endive and truffle honey (v)

Twice-baked cheese soufflé, black truffle and cream sauce (v)

Tossed Asian salad with pak choi, watermelon, broccoli and Hoisin sauce (vg)

Rendang plant-based curry, sweet potato, green beans, chilli,
coconut yoghurt, choy sum, broccoli, toasted coconut and jasmine rice (vg)

£7.50 per bowl

Salt and pepper tempura squid with wasabi mayonnaise

The Ivy classic shepherd's pie

Crispy duck and five spice salad

Scallop, creamed spinach, pumpkin and butternut squash purée, pine nuts, sage

SWEET MINI DISHES

£6.50

Crème brûlée (v)

Classic set vanilla custard with a caramelised sugar crust

Chocolate profiteroles (v)

Vanilla ice cream, dark chocolate sauce and gold flakes

Chocolate mousse (v)

Brownie, salted caramel sauce, freeze-dried raspberries and lemon balm

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