

## FATHER'S DAY MENU .....

2 Courses 29.50 | 3 Courses 34.50

Available Sunday 16th June only 11.30am - close

## FOR THE TABLE ..... Truffle Arancini Rice Balls Spiced Gordal Olives 4.25 with chilli, coriander and lemon Salt-crusted Sourdough Bread 6.25 6.95 Rosemary Glazed Almonds 4.25 with lemon, chilli and mint yoghurt The Ivy Classic Crispy Tempura Whiskey Barrel Burrata with Lovage Pesto Crispy Duck Salad Nobashi Prawns Wood Smoked Salmon Pea and herb purée Roasted cashew nuts, Yuzu-pickled cucumber Chive cream cheese, with broad beans, pine nuts and cornflowers sesame, watermelon, with wakame seaweed, salmon roe, lemon ginger and hoisin sauce sesame and kimchi sauce and dark rye bread The Ivy Classic Sirloin Steak 8oz/227g Chargrilled Halloumi Pan-roasted Fillet of Salmon with Oxheart Tomatoes Shepherd's Pie Hand-selected and Pink peppercorn hollandaise Slow-braised lamb Himalayan salt wall dry-aged Courgette ribbons, sauce, charred broccoli, and beef with Cheddar smoked aubergine, lemon and watercress (5.95 Supplement) mash. rosemary broad beans, red pesto and red wine sauce and sherry vinaigrette **SIDES** Creamed Spinach **Baby Gem Lettuce** Truffle and Parmesan Chips 5.95 5.75 7.50 with pangrattato, toasted pine with herb dressing, cheese and pine nuts Mashed Potato 4.95 nuts and grated Parmesan Garden Peas with extra virgin olive oil 4.75 Sprouting Broccoli with broad beans and baby shoots 5.95 Jasmine Rice 4.50 with lemon oil and sea salt Green Beans with toasted coconut and coriander 5.50 Tomato and Coriander Salad with roasted almonds 5.25 Thick Cut Chips 6.50 with sherry vinegar dressing

## ····· DESSERTS

Classic Frozen Berries Selected berries and redcurrants with yoghurt sorbet and white chocolate sauce The Ivy Chocolate Bombe Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce Race to The lvy Dark chocolate brownie, bourbon vanilla ice cream, salted caramel and honeycomb Raspberry and Pistachio Coupe Raspberry sorbet with pistachio foam, raspberries, pistachios and raspberry sauce Crème Brûlée Classic set vanilla custard with a caramelised sugar crust



