

PRE-THEATRE MENU

2 courses £29.95 – 3 Courses £35.95 Available Monday - Friday 2pm - 6.30pm

APERITIF COCKTAILS

9.50 each

Hugo Spritz

Elderflower, Prosecco,
Soda, Mint

Rhubarb & Apple Spritz Rhubarb mead, 30&40 Double Jus, Prosecco, Soda Americano Sweet vermouth, Campari, Soda Verbena Spritz Verbena Tea blend, Dry Madeira, Prosecco

Spiced green olives 4.25 Gordal olives with chilli, coriander and lemon

Truffle arancini 8.25 Fried Arborio rice balls with truffle cheese Honey-glazed almonds 4.25 *Rosemary and sea salt*

Zucchini fritti 7.95 With lemon chilli and mint yoghurt

STARTERS

Tempura nobashi prawns, watermelon, citrus-pickled fennel, mixed baby salad and tomato dressing Roquefort salad, green apple, grapes, red and yellow chicory, hazelnuts and grain mustard dressing French onion soup, gratinated cheese croutons and parsley v

MAINS

The Ivy shepherd's pie, classic or with Mayfield cheese
Seared sea bream, hummus, tomato and chorizo ragout, tarragon velouté
Butternut squash and sage ravioli, confit onions, prosociano foam, roasted hazelnut and pumpkin seeds vg
Sirloin steak 8oz/227g, 21 day Himalayan Salt Wall dry-aged (supplement £6)

VEGETABLES & SALADS

Potatoes, chipped or mashed vg/v	6.95	Cauliflower gratin, baked cheese v	5.95
Spinach, steamed or buttered vg/v	5.95	Truffled potatoes, mashed v	7.25
Peas, broad beans and pea shoots v	4.95	Truffle and Parmesan chips	7.95
Green beans, shallots and chilli vg	5.50	Steamed tenderstem broccoli,	6.50
Heritage tomato salad,	5.95	extra virgin olive oil vg	
sherry vinegar dressing and basil vg		Jasmine rice,	4.75
Baby gem lettuce herb dressing, cheese and pine nuts v	5.50	lemongrass, coconut and coriander vg	

DESSERTS

Pear Frangipane tarte

Madeleine, chocolate and grand marnier sauce and orange sugar Ice Creams / Sorbets with butter shortbread, yoghurt, coconut, lemon, cherry, raspberry



