

THE IVY

SINCE 1917

AUTUMN GROUP MENU

Spiced Gordal Olives With chilli, coriander and lemon 4.25	Truffle Arancini Rice Balls 6.95	Salt-crusted Sourdough Bread 5.50	Rosemary Glazed Almonds 4.25	Zucchini Fritti With lemon, chilli and mint yoghurt 6.50	Oatmeal-rolled Lathallan Haggis Bon Bons Malt whisky and wholegrain mustard mayonnaise 5.50
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STARTERS

Buffalo Mozzarella Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing 10.50	The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.75	The Ivy 1917 Cure Smoked Salmon Black pepper, lemon and dark rye bread 14.50
Truffle Tagliolini Fine durum wheat pasta with grated black truffle and cheese sauce 10.50	Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 12.95	Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 11.95

MAINS

Truffle Chicken Milanese 18.95 Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano	Pan-fried Fillet of Sea Bass 24.50 Creamed potato, samphire, tomato concassé and saffron sauce	Rib-eye on the Bone 37.95 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed	Blackened Cod Fillet 20.95 Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce
The Ivy Burger 17.95 Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips	The Ivy Classic Shepherd's Pie 17.95 Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	Artichoke and Sweet Potato Tagine 17.50 Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous	Lobster Linguine 35.95 Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley
<i>Add West Country Cheddar</i> 1.95 <i>Add dry-cured bacon</i> 2.75			

SIDES

Creamed Spinach 5.50 with pangrattato, toasted pine nuts and grated Parmesan	Garden Peas 4.50 with broad beans and baby shoots	Green Beans 4.95 with roasted almonds
Sprouting Broccoli 5.95 with lemon oil and sea salt	Jasmine Rice 3.95 with toasted coconut and coriander	Truffle and Parmesan chips 6.75
Mashed Potato 4.75 with extra virgin olive oil	Macaroni Cheese Gratinée 6.95 with mozzarella and cheddar cream sauce	Thick Cut Chips 5.75
		Tomato and Coriander Salad 4.75 with sherry vinegar dressing

DESSERTS

Espresso Coffee Crème Brûlée 8.95 Set custard infused with coffee, butter shortbread	Classic Frozen Berries 9.25 Selected berries and redcurrants with frozen yoghurt and white chocolate sauce	Salted Caramel Chocolate Truffles 5.25 With a liquid caramel centre
The Ivy Chocolate Bombe 10.95 Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce	Sticky Toffee Pudding 10.50 Salted caramel sauce, dates, clotted cream and gold flakes	Your Selection of Ice Creams and Sorbets 7.95 Choose your own house flavours with butter shortbread

Selection of Cheeses 11.95

Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and
Camembert Le Fin Terroir with apple and apricot chutney and wholegrain crackers



Scan for allergy &
nutritional information

Vegetarian and vegan menu available on request.

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. A discretionary optional service charge of 12.5% will be added to your bill.