

THE IVY

SINCE 1917

DINNER FOR TWO

A glass of Ivy English Cuvée on arrival

Please select one dish from each course

STARTERS

Roast Pumpkin and Butternut Squash Soup
Chestnut ricotta, pine nuts and sage

Salt and Pepper Squid Tempura
Miso wasabi mayonnaise, sriracha, coriander and lime

The Ivy 1917 Cure Smoked Salmon
Black pepper, lemon and dark rye bread

Buffalo Mozzarella
Quince purée, glazed pecans, grapes, red endive and truffle honey

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

Lentil and Aubergine Bake
Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

Rendang Duck Curry
Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress

Blackened Cod Fillet
Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

Chicken Supreme Milanese with Truffle Sauce
Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche

Tossed Asian Salad
Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

Flat-iron Roast Chicken
De-boned half chicken with a wild mushroom sauce, green beans and black truffle

Traditional Fish and Chips
The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce

Goose, Turkey and Duck Shepherd's Pie
Braised lamb and beef with mashed potato, cranberry chutney, sage, orange zest

SIDES

Creamed Spinach
with pangrattato, toasted pine nuts and grated Parmesan

Sprouting Broccoli
with lemon oil and sea salt

Mashed Potato
with extra virgin olive oil

Thick Cut Chips

Garden Peas
with broad beans and baby shoots

Green Beans
with roasted almonds

Jasmine Rice
with toasted coconut and coriander

Pigs in Blankets

Truffle and Parmesan Chips

Brussels Sprouts
with chestnuts and cranberries

DESSERTS

Christmas Crème Brûlée
Winter berry cinnamon compote and shortbread

Classic Frozen Berries
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Your Selection of Ice Creams and Sorbets
Choose your own house flavours with butter shortbread

The Ivy Chocolate Bombe
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Christmas Pudding
Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

Salted Caramel Chocolate Truffles
With a liquid salted caramel centre



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 13.5% will be added to your bill.