



THE IVY

VALENTINE'S DAY MENU

£110 per person

Rosé Champagne and Canapés

STARTERS

Twice-baked cheese soufflé
*gratinated Monterey Jack and mozzarella,
shaved black truffle and chives v*

The Ivy classic crispy duck salad
*roasted cashew nuts, sesame, watermelon,
ginger and hoisin sauce*

Prawn and avocado cocktail
gem lettuce and Marie Rose sauce

Globe artichoke bang bang salad
*peanut, chilli sauce, toasted sesame seeds
and coriander vg*

MAINS

Rib-eye on the bone 12oz/340g
21 day Himalayan Salt Wall dry-aged grass-fed

Pan-fried sea bass
*saffron, Parmesan and prawn Carnaroli risotto,
tarragon oil and baby basil*

Wild mushroom Carnaroli risotto
*creamy spinach, winter truffle jus and
rocket leaves vg*

Truffle-stuffed corn-fed chicken breast
wild mushroom and tarragon fricassée, marjoram

SIDE

Choice of one side per person

Spinach, *buttered v*

Fries

Steamed tender stem broccoli

Peas, broad beans and pea shoots v

Green beans, *shallots and chilli vg*

DESSERTS

The Ivy chocolate bombe
*melting dome with vanilla ice cream,
honeycomb and hot caramel sauce*

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

Baked Alaska For Two
*flambé meringue, génoise sponge,
cherry sorbet and Griotte cherries*

Cupids heart
*white chocolate and raspberry
parfait with rose petals*

Selection of Tea and coffee
*Chocolate truffles with a liquid
salted caramel centre*



For allergen info
please scan QR code

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. Cover Charge £2.00 per person