

# THE IVY

SINCE 1917

## FATHER'S DAY MENU

Available Saturday 14th & Sunday 15th June

11am - close

2 Courses £29.95 | 3 Courses £34.95

### Western Whisky Smash 15.00

Singleton 12, Crème d'abricot,  
lemon, nettle cordial, mint

### Giddy Up' Nettle and Mint Panache 8.00

Nettle cordial, lemon, mint,  
Lucky Saint alcohol free lager

Truffle Arancini for the table

## STARTERS

### Steak Tartare with Toast

Hand-cut sirloin steak served with shallots,  
cornichons, capers, parsley and egg yolk

### Heirloom Tomato and Watermelon Salad

Plant-based cream cheese, pistachios, olives  
with a tomato and sherry dressing

### Crab and Avocado Tian

Dressed crab with avocado, sliced radish,  
tomato, coriander and spinach crispbread

### Duck Liver Parfait

Caramelised hazelnuts, apricot and apple chutney  
with toasted brioche

## MAINS

### The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef  
with Cheddar mash, rosemary  
and red wine sauce

### Gochujang Glazed Aubergine Salad

With sesame, pickled radish,  
wonton, sticky rice, jalapeño  
and avocado dressing

### Sirloin Steak with Cowboy Butter (£5.95 Supplement)

Hand-selected and Himalayan  
salt wall dry-aged with chilli, soft  
herb and smoked paprika butter

### Chicken Milanese with Truffle Sauce

Crumbed chicken breast  
with a fried hen's egg, Parmesan  
and salad mêche

### Blackened Cod Fillet

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

## SIDES

### Creamed Spinach 6.75

with pangrattato, toasted pine nuts  
and grated Parmesan

### Mashed Potato 5.50

with extra virgin olive oil

### Tenderstem Broccoli 6.95

with lemon oil and sea salt

### Garden Peas 5.50

with broad beans and baby shoots

### Aromatic Rice 5.25

with toasted coconut and coriander

### Truffle and Parmesan Chips 8.25

### Thick Cut Chips 7.25

### Baby Gem Lettuce 6.50

with herb dressing,  
cheese and pine nuts

### Buttered Green Beans 6.25

with roasted almonds

### Heritage Tomatoes 6.75

with sherry vinegar dressing

## DESSERTS

### Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust

### Selection of Cheeses

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

### The Ivy Chocolate Bombe

Classic melting dome with vanilla ice cream,  
honeycomb and hot caramel sauce

### Raspberry and Pistachio Coupe

Raspberry sorbet with pistachio mousse  
and raspberry sauce



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.





WANTED

THE IVY  
SALOON

THE IVY

SHERIFF

1. Red  
2. Blue  
3. Purple  
4. Orange  
5. Light Blue  
6. White & Black

ST. JOSEPH

SACRAMENTO