# THEIVY

# **BRITISH ICONS**

Monday - Friday 11:30am - Close 2 Courses £27.95 | 3 Courses £34.95 Includes a glass of iconic lvy Champagne

#### FOR THE TABLE

**Truffle Arancini Rice Balls** 8.25

**Zucchini Fritti** 8.25 With lemon, chilli and mint yoghurt Salt-crusted Sourdough Bread 6.95

#### STARTERS =

## Crab and Avocado Tian

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

# The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

# Buffalo Mozzarella with Lovage Pesto

Asparagus spears, broad beans, pine nuts and basil

#### **MAINS**

# **Plant-based Curry**

Sweet potato with spinach, broccoli, tomato, coconut, coriander and aromatic rice

## **Traditional Fish and Chips**

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

#### **Minute Steak**

Thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress (£3.95 supplement)

## The Ivy Classic Shepherd's Pie

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

#### SIDES TO SHARE

Creamed Spinach	6.75
with pangrattato toasted pine	
nuts and grated Parmesan	

Mashed Potato 5.50 with extra virgin oil

Thick Cut Chips 7.25

Baby Gem Lettuce	6.50
with herb dressing, cheese	
and pine nuts	

Garden Peas with broad beans and baby shoots

Buttered Green Beans with roasted almonds

# Heritage Tomatoes 6.75 with sherry vinegar dressing

Aromatic Rice
with toasted coconut
and coriander

Truffle and Parmesan Chips 8.25

5.25

# **DESSERTS**

## The Ivy Chocolate Bombe

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

#### Classic Frozen Berries

Selected berries and redcurrants with yoghurt sorbet, white chocolate sauce

#### Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust



5.50

6.25