

AUTUMN CHOICE MENU

Available all day Monday – Friday
and from 6.00pm on Saturday – Sunday

*The following menu is available for parties of up to 16 maximum.
Guests are welcome to order their dishes on the day of their event.*

SMALL BITES

Spiced green olives <i>Gordal olives with chilli, coriander and lemon</i>	3.50	Salted smoked almonds <i>Hickory smoked and lightly spiced</i>	3.25
Salt crusted sourdough bread <i>with salted butter</i>	3.95	Truffle arancini <i>Fried Arborio rice balls with truffle cheese</i>	5.50

STARTERS

White onion soup <i>Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons</i>	5.50	Steak tartare <i>Hand-chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	9.25
Duck liver parfait <i>Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche</i>	6.95	Crispy duck salad <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	7.95
Tuna carpaccio <i>Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots</i>	9.95	Oak smoked salmon <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	9.50
Prawn cocktail <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	9.75	Smoked salmon and crab <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	11.50
Mozzarella di bufala <i>San Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil</i>	8.95	Apple and Stilton salad <i>Soft Stilton cheese with golden raisins, caramelised hazelnuts, celery and Belgian endive</i>	6.50

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.

MAINS

Slow-cooked lamb shoulder	13.95
<i>Herb crust, creamed potato, carrots, swede and a rosemary sauce</i>	
Miso-coated chicken breast	16.50
<i>Grilled chicken with a salad of herbs, apples, grapes, pomegranate and a tarragon yoghurt sauce on the side</i>	
Chicken Milanese	15.95
<i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	
The Ivy shepherd's pie	13.75
<i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>	
Roast salmon fillet	13.95
<i>Tenderstem broccoli, smoked almonds and a soft herb sauce</i>	

The Ivy hamburger	14.25
<i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i>	
Add West Country Cheddar 1.50	
Whole baked sea bass	18.95
<i>Baby plum tomatoes, fennel, Nocellara olives, caper and shallot dressing</i>	
Chargrilled halloumi with Padrón peppers	13.95
<i>Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce</i>	
Blackened cod fillet	16.95
<i>Baked in a banana leaf with citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>	

STEAKS

Fillet 7oz/198g	29.50
<i>Succulent, prime centre cut, grass-fed</i>	
Rib-eye 12oz/340g	27.95
<i>Dry aged English rib eye (on the bone)</i>	
Steak tartare	19.50
<i>Hand-chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	

Roasted butternut squash with grains	12.75
<i>Buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>	
Salmon and smoked haddock fish cake	13.50
<i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	
Chicken bourguignon	16.50
<i>Flat-iron chicken with crispy skin, creamed potato and bacon lardons</i>	

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
Peas, sugar snaps and baby shoots	3.25
Thick cut chips	3.75
Truffle and Parmesan chips	4.50
Green beans and roasted almonds	3.75
Jasmine rice	3.50

Olive oil mashed potato	3.50
San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Herbed green salad	3.25
Tenderstem broccoli, lemon oil and sea salt	3.75

SAUCES

Green peppercorn	2.75
Béarnaise	2.75

Red wine and rosemary	2.75
Hollandaise	2.75

DESSERTS

Crème brûlée	6.50
<i>Classic set vanilla bean custard with caramelised sugar crust</i>	
Apple tart fine	7.95
<i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	
Cappuccino cake	7.25
<i>Warm chocolate cake, milk mousse and coffee sauce</i>	
Chocolate bombe	8.50
<i>Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	
Rum Baba	8.25
<i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	
Frozen mixed berries	6.95
<i>Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	
Selection of three cheeses	9.95
<i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers</i>	

Selection of teas and filter coffee	3.75
--	------

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 12.95

Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.