

## MAY SEASONAL SPECIALS

### DRINKS

<b>Beefeater Pink</b> Fever-Tree Rhubarb & Raspberry Tonic, berries, mint	11.00
<b>Rhubarb Paloma</b> Patrón Silver, Aperol, lemon, light tonic, Peychaud's, rhubarb bitters	13.00

### WINE OF THE MONTH

<b>Chardonnay, Silver Lining</b> Adelaide Hills, South Australia, 2020	Glass 10.00 Bottle 40.00
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### STARTERS

Burrata with pea and herb purée, lovage pesto, green chickpeas, pine nuts	11.95
Warm green asparagus spears with truffle hollandaise and baby watercress	10.95

### MAINS

Chargrilled halloumi with spiced fregola, tomato and red pepper salsa, crispy onions and herb mayonnaise	16.75
Seared Atlantic scallops, truffle risotto, samphire and a Parmesan foam	33.95
Pan-fried chalk stream trout with oxheart tomatoes, smoked aubergine purée, rocket, mixed herbs and a yoghurt tartare dressing	25.95
Chargrilled Himalayan salt wall dry-aged 8oz sirloin steak with a flambéed brandy and truffle sauce and french beans	39.95
Linguine with courgette ribbons, crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce	16.95

## THE IVY SENSATION

**This week's selected seasonal special available for a sensational 13.95**

Add a 125ml glass of special wine to accompany your dish 3.95

Available every day from 11.30am. Please ask your server for details.

## GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online at [ivycollection.com](http://ivycollection.com)



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.

# THE IVY

SINCE 1917

## IVY CLASSICS

### FOR THE TABLE

Truffle arancini rice balls	7.95
Salt-crusted sourdough bread	5.50
Zucchini fritti with lemon, chilli and mint yoghurt	6.95

### STARTERS

<b>Duck Liver Parfait</b> Caramelised hazelnuts, apricot and apple chutney, toasted brioche	8.95
<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime	10.95
<b>Steak Tartare</b> Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk. Served with toasted granary	13.95
<b>Gratinated Cheese and Basil Soufflé</b> Pesto and toasted pine nuts	10.75
<b>The Ivy 1917 Cure Smoked Salmon</b> Creamed beetroot and horseradish with capers, shallots, dill, lemon and dark rye bread	13.95

### MAINS

<b>Truffle Chicken Milanese</b> Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano	19.95
<b>The Ivy Shepherd's Pie</b> Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	16.95
<b>Traditional Fish &amp; Chips</b> North Sea cod in The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	18.95
<b>Steak Tartare and Thick Cut Chips</b> Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk	25.95
<b>Scottish Smoked Haddock and Salmon Fishcake</b> Crushed garden peas, fresh herb sauce, poached free-range hen's egg	16.95
<b>The Ivy Hamburger</b> Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips	16.95
<i>Add West Country Cheddar</i>	2.50
<i>Add dry-cured bacon</i>	2.95
<b>Fillet of Beef 7oz/198g</b> Succulent, prime centre cut, grass-fed	35.50
<b>Rib-eye on the Bone 12oz/340g</b> 21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak	36.95
<b>Sauces</b> Béarnaise   Hollandaise   Red Wine Sauce   Peppercorn Sauce	3.95 each

### SIDES

Extra virgin olive oil mashed potato	4.50	Garden peas, broad beans and baby shoots	4.50
Thick cut chips	5.25	Baby gem lettuce, herb dressing, cheese and pine nuts	5.50
Tomato and basil salad with sherry vinegar dressing	4.50	Green beans and roasted almonds	4.95
Creamed spinach, pangrattato toasted pine nuts and grated Parmesan	5.50	Jasmine rice with toasted coconut and coriander	3.95
Sprouting broccoli, lemon oil and sea salt	5.95	Truffle and Parmesan chips	5.95

## ASIA



### DRINKS

<b>Lychee &amp; Rosé Spritz</b> Lillet Rosé, Lychee, Prosecco and soda	12.00
<b>Roku G&amp;T</b> Roku Japanese gin, Fever-Tree Indian Tonic, ginger	11.50
<b>Sake Rice Wine Akashi-Tai Honjozo 50ml</b> Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves	5.50

### SUSHI & STARTERS

Tuna sashimi with ponzu dressing, fennel, sesame and coriander	14.50
Salmon, avocado and asparagus maki sushi roll with wasabi mayo, sesame	11.95
Crispy duck hoisin maki sushi roll with crispy rice masago arare and pickled radish	12.75
Spicy jackfruit and roasted peanut bang bang salad, chayote, sesame, white mooli and shredded Chinese leaf	9.50
Tempura prawns, yuzu-pickled cucumber with wakame seaweed, sesame seeds and kimchi sauce	15.95
Warm crispy duck salad with five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander	10.50
Yakitori chicken skewers with spiced peanut, coconut, sesame, lime and coriander	9.50

### MAINS

Malaysian monkfish, prawn and coconut curry, chilli, choy sum, crispy sweet potato and jasmine rice	21.95
Korean glazed chicken, avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli	18.95
Blackened cod baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli	19.95
Robata grilled rib-eye steak with a chilli soy glaze and miso mayonnaise	39.95