

# THE IVY

SINCE 1917

## DINNER FOR TWO

A glass of Champagne on arrival

Please select one dish from each course

### STARTERS

#### Oak Smoked Duck Liver Parfait

Caramelised hazelnuts, apricot and apple chutney, toasted brioche

#### Salt and Pepper Squid Tempura

Miso wasabi mayonnaise, sriracha, coriander and lime

#### Severn & Wye Smoked Salmon

The Ivy 1917 Cure, with lemon and dark rye

#### Buffalo Mozzarella

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

#### The Ivy Classic Crispy Duck Salad

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

### MAINS

#### Tempura Nobashi Prawn Poke Bowl

Sticky rice, edamame beans, cucumber, wakame seaweed, chilli, mizuna and a ponzu dressing

#### Malaysian Monkfish, Prawn and Coconut Curry

Chilli, choy sum, crispy sweet potato and jasmine rice

#### Blackened Cod Fillet

Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce

#### Chicken Milanese

Brioche-crumbed chicken breast with baby plum tomatoes, capers, rocket, Parmesan and pesto

#### Mexican-style Flat-iron Chicken

Tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress

#### Tossed Asian Salad

Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

#### Pan-fried Sea Bass with Shrimps

Samphire, tomato concassé, creamed mashed potato and white wine velouté

#### Traditional Fish and Chips

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

#### The Ivy Classic Shepherd's Pie

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

### SIDES

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

Sprouting broccoli, lemon oil and sea salt

Extra virgin olive oil mashed potato

Thick cut chips

Garden peas, broad beans and baby shoots

Green beans and roasted almonds

Jasmine rice with toasted coconut and coriander

Truffle and Parmesan chips

Baby gem lettuce, herb dressing, cheese and pine nuts

Heritage tomato and salsa verde salad

### DESSERTS

#### Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust

#### Classic Frozen Berries

Selected berries and redcurrants with yoghurt sorbet and white chocolate sauce

#### Your Selection of Ice Creams and Sorbets

Choose your own house flavours with butter shortbread

#### The Ivy Chocolate Bombe

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

#### Apple Tart Fine

Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)

#### Salted Caramel Chocolate Truffles

With a liquid salted caramel centre



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.