

THE IVY

FLAVOURS OF SUMMER





THE IVY

FLAVOURS OF SUMMER

2 Courses £28.95 – 3 Courses £34.95

Whispering Angel, Château d'Esclans, Côtes de Provence, France 125ml 9.50
Served from Jeroboam Tableside

APERITIF COCKTAILS

9.50 each

Hugo Spritz
*Elderflower, Prosecco,
Soda, Mint*

Rhubarb & Apple Spritz
*Rhubarb mead, 30&40
Double Jus, Prosecco, Soda*

Americano
*Sweet vermouth,
Campari, Soda*

Verbena Spritz
*Verbena Tea blend,
Dry Madeira, Prosecco*

Spiced green olives 4.25
*Gordal olives with chilli,
coriander and lemon*

Truffle arancini 7.95
*Fried Arborio rice balls
with truffle cheese*

Honey-glazed almonds 3.95
Rosemary and sea salt

Zucchini fritti 6.95
*With lemon chilli
and mint yoghurt*

STARTERS

Cod Brandade beignets, Provençale herbs, aioli garlic mayonnaise, pickled fennel and mixed baby salad
Roquefort salad, green apple, grapes, radicchio chicory, hazelnuts and grain mustard dressing
Chilled Provençale watermelon and tomato soup, celery, cucumber, micro basil and croutons

MAINS

Chargrilled chicken, heritage tomatoes, rocket salad, courgette tapenade and Provençale dressing
Seared sea bream, piperade, mussels, black olive tapenade, tarragon oil and fish velouté
Green Pistou risotto, wild garlic, broad beans, peas, baby courgette, mascarpone and lemon zest
Roasted lamb rump, smoked aubergine purée, glazed baby carrots, turnips and red wine sauce (*supplement £5*)

VEGETABLES & SALADS

| | | | |
|---|------|--|------|
| Potatoes, <i>chipped or mashed</i> vg/v | 6.95 | Cauliflower gratin, <i>baked cheese</i> v | 5.50 |
| Spinach, <i>steamed or buttered</i> vg/v | 5.75 | Truffled potatoes, <i>mashed</i> v | 6.95 |
| Peas, broad beans and pea shoots v | 4.75 | Truffle and Parmesan chips | 7.50 |
| Green beans, <i>shallots and chilli</i> vg | 5.50 | Steamed tenderstem broccoli, | 6.00 |
| Heritage tomato salad, | 5.95 | <i>extra virgin olive oil</i> vg | |
| <i>sherry vinegar dressing and basil</i> vg | | Jasmine rice, | 4.50 |
| Baby gem lettuce | 5.50 | <i>lemongrass, coconut and coriander</i> vg | |
| <i>herb dressing, cheese and pine nuts</i> v | | | |

DESSERTS

Warm apricot frangipane tarte and vanilla ice cream
Baked madeleine, chocolate and lavender sauce
Saint Marcelin cheese with apple and apricot chutney, wholegrain crackers



For allergen info
please scan QR code

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. Cover Charge £2.00 per person