

THE IVY

SINCE 1917

SUMMER DINNER FOR TWO

A glass of The Ivy Champagne on arrival
Please select one dish from each course

STARTERS

Whiskey Barrel Wood Smoked Salmon

Chive cream cheese, salmon roe, lemon and dark rye bread

Salt and Pepper Squid Tempura

Miso wasabi mayonnaise, sriracha, coriander and lime

Goat's Curd Salad

With golden raisins, shaved courgette, fennel pollen, white endive and Black Bee honey

Warm Crispy Duck Salad

With five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander

Duck Liver Parfait

Caramelised hazelnuts, apple and apricot chutney, toasted brioche

MAINS

Prawn and Coconut Malaysian Curry

Chilli, choy sum, crispy sweet potato and jasmine rice

Pan-roasted Fillet of Salmon

Pink peppercorn hollandaise, charred asparagus, lemon and watercress

Blackened Cod

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

Truffle Chicken Milanese

Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano

Korean Glazed Pork Belly

Avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli

Crispy Roasted Soya Strips and Peanut Bang Bang Salad,

Chayote, sesame, white mooli and shredded Chinese leaf

Traditional Fish & Chips

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

The Ivy Shepherd's Pie

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

Scottish Smoked Haddock and Salmon Fish Cake

Crushed garden peas, fresh herb sauce, poached free-range hen's egg

SIDES

Extra virgin olive oil mashed potato

Tomato and basil salad with sherry vinegar dressing

Jasmine rice with toasted coconut and coriander

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

Truffle and Parmesan chips

Garden peas, broad beans and baby shoots

Baby gem lettuce, herb dressing, cheese and pine nuts

Green beans and roasted almonds

Sprouting broccoli, lemon oil and sea salt

Thick cut chips

DESSERTS

Chocolate Bombe

Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce

Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust

Apple Tart Fine

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

Ice Creams and Sorbets

Selection of dairy ice creams and fruit sorbets with butter shortbread

Frozen Berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Mini Chocolate Truffles

With a liquid salted caramel centre



Scan for allergy
& nutritional
information

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.