# A glass of The Ivy Champagne on arrival <br> Please select one dish from each course 

## Duck Liver Parfait

Caramelised hazelnuts, apple and apricot chutney, toasted brioche

Salt and Pepper Squid Tempura
Miso wasabi mayonnaise, sriracha, coriander and lime

## Gratinated Cheese and Basil Souffé

With pesto and toasted pine nuts

## Goat's Curd Salad

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

## Truffle Chicken Milanese

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

Crispy Roasted Soya Strips and Peanut Bang Bang Salad Chayote, sesame, white mooli and shredded Chinese leaf

Traditional Fish \& Chips
The lvy 1917 batter with mushy peas, thick cut chips and tartare sauce

## Pan-roasted Fillet of Salmon

Pink peppercorn hollandaise, charred asparagus, lemon and watercress

The Ivy Shepherd's Pie
Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce

Tomato and basil salad with sherry vinegar dressing

Garden peas, broad beans and baby shoots
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

Baby gem lettuce, herb dressing, cheese and pine nuts

Thick cut chips
Sprouting broccoli, lemon oil and sea salt

## Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust

## Frozen Berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Ice Creams and Sorbets
Selection of dairy ice creams and fruit sorbets with butter shortbread

## Chocolate Bombe

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

## Apple Tart Fine

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

