

THE IVY

SINCE 1917

AUTUMN LUNCH FOR TWO

A glass of The Ivy Champagne on arrival

Please select one dish from each course

STARTERS

Salt and Pepper Squid Tempura

Miso wasabi mayonnaise, sriracha, coriander and lime

Truffle Tagliolini

Fine durum wheat pasta with grated black truffle and cheese sauce

White Onion and Truffle Soup

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

Oak Smoked Duck Liver Parfait

Caramelised hazelnuts, apricot and apple chutney, toasted brioche

Warm Crispy Duck Salad

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

MAINS

Lemon Sole on the Bone

Beurre noisette with lemon, caper and parsley

The Ivy Shepherd's Pie

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

Traditional Fish & Chips

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

Truffle Chicken Milanese

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

Tossed Asian Salad

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

SIDES

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

DESSERTS

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)



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 12.5% will be added to your bill.