

# THE IVY

SINCE 1917

## DINNER FOR TWO

A glass of Champagne on arrival

Please select one dish from each course

### STARTERS

#### Ballotine of Duck Parfait

Hazelnut crunch with 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

#### Burrata with Clementine

Chopped pistachios, blood orange dressing and radicchio leaf

#### The Ivy Classic Crispy Duck Salad

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

### MAINS

#### Coconut Sweet Potato Curry

With choy sum, broccoli, tomato, beans, coriander and jasmine rice

#### Keralan Duck Curry

Fragrant coconut sauce with choy sum, 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 Supreme Milanese with Truffle Red Wine Sauce

Crumbed chicken breast with a fried hen's egg, Parmesan, capers and radicchio salad

#### 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

#### Mediterranean Sea Bream Fillet

Smoked aubergine, toasted almonds, tomato, olive and shallot dressing

#### Traditional Fish & 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

Aligot 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

### DESSERTS

#### Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust

#### Classic Frozen Berries

Selected berries and redcurrants with yoghurt sorbet, 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

#### Crêpes Suzette

Grand Marnier flambé crepes, Chantilly cream, orange sauce and vanilla ice cream

#### 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.