

# THE IVY

SINCE 1917

## DINNER FOR TWO

A glass of Champagne on arrival

Please select one dish from each course

### STARTERS

#### Robata Grilled Chicken Skewers

With bang bang peanut sauce, sesame, coconut, lime and coriander

#### Salt and Pepper Squid Tempura

Miso wasabi mayonnaise, sriracha, coriander and lime

#### Whiskey Barrel Wood Smoked Salmon

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

#### Burrata with Lovage Pesto

Pea and herb purée with broad beans, pine nuts and cornflowers

#### The Ivy Classic Crispy Duck Salad

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

### MAINS

#### Chargrilled Halloumi with Oxheart Tomatoes

Courgette ribbons, smoked aubergine, broad beans, red pesto and sherry vinaigrette

#### Malaysian Monkfish, Prawn and Coconut Curry

Chilli, choy sum, crispy 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

#### Truffle Chicken Milanese

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

#### Tossed Asian Salad

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

#### Grilled Chicken Salad

Baby gem, endive, quinoa, radish, chickpeas, chilli, sesame seeds, coriander cress and courgette dressing

#### Pan-roasted Fillet of Salmon

Pink peppercorn hollandaise sauce, charred broccoli, lemon and watercress

#### Traditional Fish and 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

with pangrattato, toasted pine nuts and grated Parmesan

#### Sprouting Broccoli

with lemon oil and sea salt

#### Mashed Potato

with extra virgin olive oil

#### Thick Cut Chips

#### Garden Peas

with broad beans and baby shoots

#### Green Beans

with roasted almonds

#### Jasmine Rice

with toasted coconut and coriander

#### Baby Gem Lettuce

with herb dressing, cheese and pine nuts

#### Truffle and Parmesan Chips

#### Tomato and Coriander Salad

with sherry vinegar dressing

### DESSERTS

#### Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust

#### Classic Frozen Berries

Selected berries and redcurrants with yoghurt sorbet and 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

#### Apple Tart Fine

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

#### 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.