

# THE IVY



RESTAURANT & BAR

## BEAUJOLAIS DAY

Glass of Ivy Cuvee Champagne on arrival

£75 per person

Beaujolais Nouveau, Domaine Bel Avenir, 2024  
Glass 175ml £9 | Bottle £39

## FOR THE TABLE

Truffle Arancini Balls 6.95

Salt-crusted  
Sourdough Bread 5.50

Spiced Gordal Olives 4.25

## STARTERS

Stilton and Walnut Cheese Soufflé (v)  
Twice-baked in a cream sauce

Robata Grilled Chicken Skewers  
With bang bang peanut sauce, sesame, coconut, lime and coriander

The Ivy 1917 Cure Smoked Salmon  
Black pepper, lemon and dark rye bread

## MAINS

Blackened Cod Fillet  
Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

Beef Wellington  
With mushroom duxelle, creamed potato, French beans and a truffle red wine sauce

Lentil and Aubergine Bake (vg)  
Mixed grains, roasted pumpkin purée, red pepper drops, watercress and spiced tomato sauce

## SIDES

Sprouting Broccoli  
with lemon oil and sea salt

Thick Cut Chips

Jasmine Rice  
with toasted coconut and coriander

## DESSERTS

Crème Brûlée  
Winter berry cinnamon compote and shortbread

The Ivy Chocolate Bombe  
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of Cheeses  
Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert



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 12.5% will be added to your bill.