CLASS OF 2025

2 Courses £29.95 | 3 Courses £35.95

Toast to the Class of 2025 with Nyetimber's flagship Classic Cuvee Multi-Vintage. Intense yet delicate, elegant yet complex - it's no wonder it's consistently crowned one of the best English sparkling wines.

Enjoy at an exclusive price of £75



FOR THE TABLE

Spiced Gordal Olives With chilli, coriander and lemon

4.75

Truffle Arancini Rice Balls

8.25

Salt-crusted Sourdough Bread

6.95

Rosemary Glazed Almonds

4.25

Zucchini Fritti With lemon, chilli and mint yoghurt

8.25

Classic Crispy Duck Salad

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

Salt and Pepper Squid

Miso wasabi mayonnaise, sriracha, coriander and lime

Whipped Feta, Fig and **Candied Pecan Salad**

Red chicory, truffle vinaigrette, picked herbs

MAINS *******

The Ivy Classic Shepherd's Pie

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

Bang Bang Aubergine with Tenderstem Broccoli VG

Roasted peanuts, sesame, red chilli, white mooli with miso and ponzu mayonnaise

Pan-roasted Fillet of Salmon

Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress

Sirloin Steak 8oz/227g

Hand-selected 21-day aged premium beef (Supplement £5)

SIDES

Creamed Spinach 6.75 with pangrattato, toasted pine nuts and grated Parmesan

Mashed Potato 5.50 with extra virgin olive oil

Thick Cut Chips 7.25 Truffle and Parmesan Chips 8.25 Tenderstem Broccoli 6.95 with lemon oil and sea salt

Baby Gem Lettuce 6.50 with herb dressing, cheese and pine nuts

Garden Peas 5.50 with broad beans and baby shoots

Buttered Green Beans 6.25 with roasted almonds

Aromatic Rice 5.25 with toasted coconut and coriander

··· DESSERTS ······

Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust

Graduation Chocolate Bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Classic Frozen Berries

Selected berries and redcurrants with yoghurt sorbet and white chocolate sauce

(Vegan option available on request)



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.











THEIVY

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