

Three Courses £50

A glass of Ivy Cuvée English Sparkling Wine on arrival

Starters -

River Deep, Squid High

Crispy fried squid spins into a diva mix of salt and pepper seasoning, miso wasabi mayonnaise, coriander and lime What's Duck Got To Do With It?

Roasted duck headlines a high-energy mix of juicy watermelon, toasted cashews, sesame seeds, hot honey, ginger, and hoisin sauce-big flavour, big attitude, pure Tina Rollin' On The Feta

A rock 'n' roll mix of whipped feta, crunchy red chicory, figs and candied pecans, drizzled with truffle vinaigrette and fresh herbs

--- Mains

Simply The Best Chicken Milanese Golden crumbed chicken with fried egg and Parmesan, draped in rich truffle cream sauce and served with salad mâche

Better Be Good To Me Salmon

Tender salmon fillet paired with broccoli, micro cress and zesty lemon, pink peppercorn hollandaise Easy As Aubergine

Bang bang aubergine with tenderstem broccoli tips, toasted peanuts, sesame and red chilli, finished with white mooli and a silky miso ponzu mayonnaise

Disco Inferno Sirloin 8oz/227g

Flame-grilled premium steak, hand-selected and aged for 21 days

(£6 supplement)

— Sides — Choose one per person

Mashed Potato with extra virgin olive oil

Baby Gem Lettuce with herb dressing, cheese and pine nuts

Buttered Green Beans with roasted almonds

Thick Cut Chips

Tina Bombe

Two icons meet - classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce Golden Eye Crème Brûlée

Desserts

A velvety vanilla custard crowned with a perfectly caramelised sugar crust, pure Hollywood diva magic Thunderdome Frozen Berries

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce



