

CHAMPAGNE DINNER FOR TWO

Please select one dish from each course

Glass of Ivy Champagne on arrival

STARTERS

DUCK LIVER PARFAIT

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

CRISPY DUCK SALAD

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

THE IVY CURE SMOKED SALMON

Black pepper, lemon and dark rye bread

SALT AND PEPPER SQUID

Wasabi and miso mayonnaise, Sriracha, coriander and lime

ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP

Creamed pumpkin and butternut squash with truffle ricotta, pine nuts, crispy sage

TRUFFLED WILD MUSHROOMS

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

PRAWN COCKTAIL

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA

Red chicory, clementine, grapes, candy beetroot and a spiced vinaigrette

MAINS

AROMATIC DUCK CURRY

Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice

ROAST CHICKEN

Roasted half chicken (off the bone) with wild mushroom sauce, green beans and rocket

WILD MUSHROOM AND TRUFFLE LINGUINE

Creamed wild mushrooms, grated cheese, rocket and grated truffle

CHICKEN MILANESE

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

ROAST SALMON FILLET

Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

CHARGRILLED HALLOUMI

Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

PAN-FRIED LEMON SOLE

Brown shrimps, beurre noisette, lemon and capers

SIRLOIN STEAK 8OZ/227G

21 day Himalayan Salt Wall dry-aged

BLACKENED COD FILLET

Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

FISH & CHIPS

Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce

THE IVY SHEPHERD'S PIE

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

SALMON AND SMOKED HADDOCK FISH CAKE

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

SIDES

Truffle and Parmesan chips
Baby gem lettuce, herb dressing, cheese and pine nuts
Thick cut chips

Jasmine rice with toasted coconut and coriander
Peas, mangetout and baby shoots
Extra virgin olive oil mashed potato

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan
Sprouting broccoli, lemon oil and sea salt

DESSERTS

CRÈME BRÛLÉE

Classic set vanilla custard with a caramelised sugar crust

PROFITEROLES

Vanilla ice cream, warm chocolate sauce and gold flakes

ICE CREAMS AND SORBETS

Selection of dairy ice creams and fruit sorbets with butter shortbread

CHOCOLATE BOMBE

Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce

APPLE TART FINE

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

FROZEN BERRIES

Mixed berries with yoghurt sorbet and warm white chocolate sauce

MINI CHOCOLATE TRUFFLES

With a liquid salted caramel centre

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. Menu subject to seasonal change.

A discretionary optional service charge of 13.5% will be added to your bill.