

## CHAMPAGNE LUNCH FOR TWO

Please select one dish from each course

**Glass of Ivy Champagne on arrival**

### STARTERS

#### **ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP**

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

#### **LAVERSTOKE PARK FARM BUFFALO MOZZARELLA**

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

#### **TWICE-BAKED CHEESE SOUFFLÉ**

Gratinated Monterey Jack and mozzarella cheese with grated black truffle and cream sauce

#### **DUCK LIVER PARFAIT**

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

#### **SALT AND PEPPER SQUID**

Wasabi and miso mayonnaise, Sriracha, coriander and lime

### MAINS

#### **ROAST SALMON FILLET**

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

#### **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

#### **THE IVY SHEPHERD'S PIE**

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

#### **FISH & CHIPS**

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

#### **CHARGRILLED HALLOUMI**

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

### SIDES

Baby gem lettuce, herb dressing,  
cheese and pine nuts

Peas, mangetout and baby shoots

Creamed spinach,  
pangrattato, toasted pine nuts  
and grated Parmesan

Sprouting broccoli, lemon oil  
and sea salt

Thick cut chips

### DESSERTS

#### **CRÈME BRÛLÉE**

Classic set vanilla custard with a caramelised sugar crust

#### **FROZEN BERRIES**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

#### **CHOCOLATE BOMBE**

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

#### **ICE CREAMS AND SORBETS**

Selection of dairy ice creams and fruit sorbets with butter shortbread

#### **APPLE TART FINE**

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

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.