

THE IVY

SUMMER 2010

Menu 1 - £45

Ruby salad
with goat's cheese & pomegranate

Char-grilled chicken breast
with salsa fresca
and plantain crisps

Strawberry cheesecake ice cream

A selection of teas, coffee
and petits fours

Menu 2 - £46

Chilled beetroot soup
with horseradish cream

Herb-roasted fillet of organic salmon
with summer vegetable salad
and cucumber dressing

Trinity burnt cream

A selection of teas, coffee
and petits fours

Menu 3 - £49

Marinated sea trout
with Burford Brown egg
and mimosa dressing

Slow-roasted Blythburgh pork belly
with braised aroccina beans,
chorizo & Sherry

Gooseberry & elderflower pie

A selection of teas, coffee
and petits fours

Menu 4 - £50

Tomato & zucchini blossom tart
with mozzarella & pesto

Fillet of cod
with crushed minted peas & shoots
and crispy bacon

Raspberry ripple pavlova

A selection of teas, coffee
and petits fours

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Menu 5 - £55

Aromatic duck & watermelon salad
with chilli cashews and coriander cress

Thai-baked sea bass
with soy bean & wild ginger dressing
and steamed fragrant rice

Passion fruit pannacotta
with tropical fruits

A selection of teas, coffee
and petits fours

Menu 6 - £57

Atlantic prawn, crab & avocado cocktail

Pot-roast guinea fowl
with broad beans, scallions
and Riesling

Summer pudding
with crème fraîche

A selection of teas, coffee
and petits fours

Menu 7 - £60

Globe artichoke salad
with foie gras & truffled beans

Fillet of halibut
with shaved asparagus, samphire
and wild herb butter sauce

Blush peach & almond tart
with clotted cream

A selection of teas, coffee
and petits fours

Menu 8 - £62

Griddled scallops
with butternut squash, toasted pumpkin seeds
and pea shoots

Roast rump of veal
with cauliflower mash
and girolles

Chocolate pudding
with mint chocolate chip ice cream

A selection of teas, coffee
and petits fours

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Menu 9 - £65

Dressed Dorset crab
with celeriac rémoulade

Best end of Cornish lamb
with sautéed runner beans, anchovy
and dauphinoise potato

Eton Mess

A selection of teas, coffee
and petits fours

Menu 10 - £82
(without cheese - £75)

Lobster, asparagus & pickled fennel salad
with chervil dressing

Roast fillet of Bannockburn beef
with creamed wild mushrooms, buttered spinach
and summer truffle jus

Ivy cheese board

Cru Virunga chocolate plate

A selection of teas, coffee
and petits fours

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Seasonal vegetables are served with all main courses unless they are already included. Once you have chosen your menu, we will be happy to suggest alternative dishes for any guests who are vegetarian, vegan or have specific dietary requirements.

Cheese boards may be provided for any of the menu examples (some are shown priced) and will consist of bespoke selections of three farmhouse cheeses, chosen from our suppliers, accompanied with our own home-made biscuits and chutney. We can provide a selection of regional or country cheeses in accordance with your preference and our chef will be pleased to make specific recommendations.

Cheeses are served plated or on boards to share at an additional charge of £7.50 per portion.

A savoury addition or alternative to dessert can include:

- ❖ Buck Rarebit
- ❖ Welsh Rarebit
- ❖ Scotch Woodcock

THE IVY

WHITE

Europe

Muscadet de Sèvre et Maine 'sur lie', Domaine la Morinière 2009 France	29.00
Gavi di Gavi Morgassi Superiore 2009 Italy	34.00
Gruner Veltliner, Josef Ehmoser 2009 Austria	35.00
Vouvray 'Sec', Domaine Bourillon D'Orléans, Loire Valley 2008 France	37.75
Limoux 'Terres Amoureuses', Château d'Antugnac 2008	37.75
Gewürztraminer Joseph Cattin 2008 Alsace, France	38.00
Côtes-du-Rhône Blanc 'Grandes Vignes du Roy', Rhône 2009 France	39.00
Saar Riesling, Van Volxem, 2008 Germany	44.00
Saint-Véran 'Les Terres Noires', Domaine des Deux Roches, Burgundy 2008 France	45.00
Chablis Chaude Ecuelle 2009 France	42.00
Pinot Grigio Vignai Da Dulie 2009 Italy	43.00
Pouilly-Fumé 'La Charnoie', Domaine Patrick Coulbois, Loire 2008, France	41.00
Sancerre, Jean-Marc Crochet, Loire Valley 2008 France	45.00
Kerner, Abazzia di Novacella, Alto Adige 2008 Italy	49.00
Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon, Burgundy 2008 France	53.00
Bandol Blanc, Domaine de Terrebrune, Provence 2009 France	57.00
Chablis 1 ^{er} Cru Forchaume, Jean-Claude Bessin 2008 France	59.00
St Aubin 'Sentier du Clou' J.M. Vincent, Burgundy 2008 France	75.00
Meursault, Henri Germain, Burgundy 2007 France	115.00
Chassagne-Montrachet 1er Cru Embrazées, Henri Boillot 2006 France	125.00

New World

Islander Chardonnay, Kangaroo Island, 2008 South Australia	32.00
Pewsey Vale Eden Valley Riesling 2009 Australia	35.00
Waterford Estate Chardonnay, Stellenbosch 2009, South Africa	39.00
Isabel Estate Sauvignon Blanc, Marlborough 2009, New Zealand	41.00
Viognier/Chardonnay Bien Nacido Cuvée, Qupé Winery, Santa Maria 2007, USA	44.00
Chardonnay "Cuvée Arthur", Domaine Drouhin 2007, Oregon	49.00
Torbreck Woodcutters Semillon, Barossa 2006 Australia	57.00
Pinot Gris, Amisfield Estate, Central Otago 2007, New Zealand	65.00
Giaconda 'Nantua Les Deux' Chardonnay, Beechworth 2008 Australia	102.00
Hyde Vineyard Chardonnay, David Ramey, Carneros, Napa 2007, USA	131.00

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RED

Europe

Morellino di Scansano Podere 414, Tuscany 2008 Italy	30.00
Musar Jeune, Château Musar 2008 Lebanon	31.50
Château des Gravières, Portets, Graves 2006 France	36.75
Rioja 'La Montesa', Palacios Remondo 2007 Spain	43.00
Minervois La Livinière, Château de Cessero, Languedoc 2006 France	44.00
Douro Tinto 'Aguia', Quinta de la Rosa, Pinhao 2006 Portugal	39.25
Sancerre Rouge, V. Delaporte, Loire 2008 France	46.00
Fleurie 'Les Moriers', Domaine Michel Chignard, Beaujolais 2008 France	44.00
Bourgogne Rouge 'Champs de l'Abbaye', Hassard, Burgundy 2006 France	46.00
Chianti Classico, Castello di Bossi 2006 Italy	48.00
Crozes-Hermitage, Domaine des Entrefaux, Rhône 2007 France	53.00
Château du Gaby, Canon-Fronsac, Bordeaux 2004 France	54.00
Rully Rouge 1er Cru Molesme, Jean-Baptiste Ponsot, Burgundy 2007 France	60.00
Nebbiolo del Langhe Mascarello, Piedmont 2007 Italy	67.00
Châteauneuf-du-Pape, Domaine Charvin, Rhône 2005 France	92.00
Côte-Rôtie, D & B Duclaux 2004	95.00
Clos de l'Oratoire St. Emilion 2001 France	100.00
Barolo 'Vigna Rionda', Luca Roagna, Piedmont 2004 Italy	125.00
Clos Des Litanies, Pomerol 1998 France	129.00
Château de Beaucastel, Châteauneuf-du-Pape 2001 France	198.00

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New World

Incredible Red Zinfandel, Peachy Canyon Winery, Paso Robles, California 2007 USA	38.00
Olmo's Reward Cabernet Franc/Merlot 2004 Australia	46.00
Elderton Estate Shiraz, Barossa Valley 2007 Australia	56.00
Swartskaap Cabernet Franc 2008 HPF, South Africa	48.00
Torbreck Juvenilles, Barossa Valley 2008 Australia	68.00
Geyserville, Zinfandel Blend, Ridge Vineyard, Santa Cruz 2007 USA	68.00

CHAMPAGNE

Gaston Chiquet 1 ^{er} Cru Brut Tradition N.V.	57.00
Francois Diligent Brut Rose NV	65.00
Louis Roederer Brut NV	68.00
Pol Roger Pure Brut NV	74.00
Rosé Billecart-Salmon Brut NV	90.00
Alfred Gratien Brut Millesimé 1999	98.00
Jacquesson Extra Brut 2000	150.00
Krug Grande Cuvée NV	187.00
Krug Vintage 1998	342.00

ROSÉ

Château de Fonscolombe Rosé, Côteaux d'Aix en Provence 2009 France	27.00
Sancerre Rosé, Domaine Sautereau, Loire Valley 2009 France	44.00
Vin Gris de Cigare, Bonny Doon Winery, Santa Cruz, California 2009 USA	44.50
Bandol Rosé, Domaine de Terrebrune, Provence 2009 France	52.50

DESSERT

Côteaux du Layon 'St. Aubin', Domaine des Forges, 2008 France	46.00
Muscat de Beaumes de Venise, Domaine de Durban, Rhône Valley 2008 France	51.00
Banyuls 'Cuvée Joseph Géraud', Domaine Piétri Géraud, Collioure 2000 France	52.00
Château Partarrieu, Sauternes 2007 France	59.00
Tokaji Aszú 6 Puttonyos, Tokaji Oremus, Tolcsva, Hungary 2000 500ml	84.00

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SPIRITS & DIGESTIFS

Spirit with mixer	8.50	Spirit with juice	8.50
Cognac Maxime Trijol Classic VSOP	8.00	Armagnac Domaine Hourtica 1980	16.50
Baron de Sigognac 10 Year Old	8.00	Niepoort Colheita 1988, Tawny	13.75
Taylor's LBV 2003	6.75	Cognac Ragnaud Sabourin XO	25.00

BEERS

Clausthaler Low Alcoholic Beer 0.50abv	3.50	Peroni, Italy	4.00
Fullers Ale, London, England	4.50	Budvar, Prague, Czech Republic	4.00

MINERALS

Malvern Still Mineral Water ltr	4.50
Malvern Sparkling Mineral Water ltr	4.50
Fresh Orange and Grapefruit ltr	9.75
Fresh Cranberry Juice ltr	8.50
Fresh Pear Juice ltr	9.50
Fresh Apple juice ltr	9.50