

THE IVY NOW — BY FERNANDO PEIRE AND GARY LEE
A NEW HARDBACK BOOK CELEBRATING THE IVY'S CENTENARY
SIGNED COPIES AVAILABLE FOR PURCHASE — £30

STARTERS

Lincolnshire parsnip soup <i>with apple yoghurt</i>	9.00
Rigatoni <i>with game ragu & walnut pesto</i>	15.50
Citrus cured salmon <i>with creamed avocado & sweet pickled fennel</i>	14.00
Heritage beetroots, blue cheese croquetas <i>smoked almonds & pea shoots</i>	12.75
Burratina & Finocchiona salami <i>with pine nut caponata & mixed grissini</i>	14.75
Shaved raw vegetable salad <i>with grains & pulses</i>	9.75
Squid salad <i>with chorizo, preserved lemon, olives, datterini</i>	12.00

CLASSICS

Cornish fish soup <i>with saffron mayonnaise</i>	9.75
Oscietra caviar <i>15g 50.00 30g 100.00 50g 160.00</i>	
Seared foie gras, apple tarte fine <i>with scorched rhubarb & pistachio</i>	19.75
Steak tartare	13.50 / 24.75
Bang Bang chicken <i>with peanut sauce & chilli</i>	12.50
Potted shrimps <i>seeded granary & lemon</i>	16.50
Dressed Cornish crab <i>melba toast & celeriac remoulade</i>	18.50
Poached eggs <i>Benedict or Florentine</i>	8.75

ASIAN

Kimchee squash broth <i>with tofu & Pak choy</i>	9.75
Coconut crumbed soft shell crab <i>spiced lemon mayonnaise</i>	14.50
Bo Kho <i>spicy beef rib stew with creamed coconut rice</i>	12.50
Salmon tartare <i>Avocado, fire crackers, ponzu & lime</i>	14.75
Crispy duck, pineapple, pomegranate salad	14.25
Korean spiced red sea tiger prawns <i>with kohlrabi & red flesh apple</i>	15.00
Yellowtail sashimi <i>mandarin, wasabi, bonito cream & trout caviar</i>	16.75

MAINS

PLANCHA, ROASTS & GRILLS

Victorian pork & leek sausage <i>onion mash, cider gravy</i>	15.75
The Ivy hamburger <i>Add: Welsh rarebit or fried egg or bacon 1.75each</i>	16.75
Black treacle butter roasted chicken <i>with kale, bacon & artichoke</i>	19.75
Devonshire duck breast <i>caramelised shallot tart & blood orange</i>	24.50
Grilled veal cutlet <i>with artichokes, ceps, hedgerow garlic crumbs</i>	34.50
Aylesbury lamb rump <i>with heritage carrots, sweetbreads & mint</i>	27.50
Free range Yorkshire pork belly <i>charred hispi cabbage & pearl onions</i>	23.75

CLASSICS

The Ivy shepherd's pie <i>Classic or with Mayfield cheese</i>	19.50
Steamed Thai sea bass <i>with sweet black bean sauce</i>	27.50
North Indian style mutton curry <i>Naan bread & minted Kachumber</i>	22.50
Grilled calves liver <i>pressed potatoes, bacon & melted onions</i>	24.50
Deep-fried haddock <i>mushy peas & chips</i>	19.00
Steak & kidney pudding	19.75
Roast Devonshire chicken <i>for two</i> <i>with foie gras stuffing & pommes sarladaise</i>	46.00

SEA & SHELLS

Market fish of the day	POA
Seared scallops & sweet roast pork <i>with X.O. creamed sweetcorn & flat chives</i>	18.50 / 26.00
Cornish shellfish risotto <i>with sea herbs</i>	21.00
Grilled Dover sole <i>on or off the Bone / Hollandaise</i>	43.00
Newlyn Bay Hake <i>with mixed courgettes, squid & green sauce</i>	24.00
Cornish cod fillet <i>squash, cider braised chorizo & broad beans</i>	25.00
Scorched miso salmon <i>sesame, pickled ginger, dashi broth</i>	26.50

STEAKS

Bannockburn Rib-eye on the bone 340g <i>Scottish dry aged</i>	35.00	Black Angus sirloin 260g	28.50	Short horn fillet steak 225g	36.00
Sauces					
Bordelaise / Béarnaise / Green Peppercorn					
£2.75					

VEGETABLES & SALADS

Buttered rainbow kale	4.50	Tenderstem broccoli	5.75	Potatoes <i>mashed, steamed or fried</i>	4.75	Lentil & frisée salad <i>with datterini</i>	5.00
Carrots, peas & shoots	5.00	Green beans & crispy shallot	4.75	Cauliflower cheese	5.75	Chicory, fennel & pecorino salad	5.75
Parmesan-fried courgettes <i>with tomato relish</i>	6.75	Honey roasted parsnips	4.50	Spinach <i>buttered, creamed or olive oil</i>	6.00	Pousse spinach & alfalfa salad <i>with sweet onion & pine nut</i>	5.25

@THEIVYWESTST

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY, OR ASK FOR FURTHER ALLERGEN INFORMATION

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

COVER CHARGE 2.00 PER PERSON

OUR FISH IS RESPONSIBLY CAUGHT FROM SUSTAINABLE SOURCES

