

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

Spice roasted carrot & buttermilk soup	8.50
Potato gnocchi <i>with buttered ceps, wild garlic & datterini</i>	15.00
Citrus cured salmon <i>with creamed avocado & sweet pickled fennel</i>	15.00
Rainbow beetroot salad <i>with apple, mint & beetroot tapioca</i>	12.75
Burrata with blushed tomatoes, <i>lemon pesto & mixed seed crunch</i>	14.75
Raw & pickled market vegetables <i>carrot hummus & smashed grains</i>	9.75
Squid salad <i>with chorizo, preserved lemon, olives, datterini</i>	12.00

CLASSICS

Shellfish Minestrone	9.50
Oscietra caviar <i>15g 50.00 30g 100.00 50g 160.00</i>	
Seared foie gras, apple tarte fine <i>with glazed figs & green shoots</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
Gem, golden raisin & blue cheese salad <i>with candied pecans</i>	8.50

ASIAN

Creamed Sweetcorn Soup <i>with coconut and sesame</i>	8.50
Popcorn rock shrimps <i>sriracha mayonnaise & burnt lime</i>	14.50
Deep-fried, spiced pork ribs <i>with barbecue sauce</i>	11.50
Salmon tartare <i>Avocado, fire crackers, ponzu & lime</i>	14.75
Crispy duck & pomelo salad <i>with sesame & pomegranate</i>	14.25
Sweet & sour red sea tiger prawns <i>with shaved green mango & mizuna</i>	16.00
Scorched Yellowtail sashimi <i>with pickled cucumber & tofu wasabi</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
Roasted chicken breast <i>with chorizo croquette & black eye bean salsa</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
Sumac roasted lamb rump <i>with cauliflower rice & burnt aubergine</i>	27.50
Crackling roast pork belly <i>creamed black pudding, glazed apples & sage</i>	24.00

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
Tandoori chicken masala <i>pea pilau and smashed garlic Naan</i>	21.00
Grilled calves liver <i>pressed potatoes, bacon & melted onions</i>	24.50
Deep-fried haddock <i>mushy peas & chips</i>	19.00
Navarin of lamb <i>with glazed turnips, broad beans and carrots</i>	26.00
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
Snow crab risotto <i>with girolle mushrooms and sea purslane</i>	23.00
Grilled Brixham slip soles <i>with burnt lemon and caper butter</i>	23.50
Newlyn Bay Hake <i>with mixed courgettes, squid & green sauce</i>	24.00
Cornish cod fillet with spring vegetables <i>& wild garlic mousseline</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	Mixed tomato salad <i>with basil taboulleh</i>	5.75
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	Cesar salad <i>with parmesan breadsticks</i>	5.00

@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

