

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

Wild mushroom soup <i>with truffled crème fraîche</i>	8.75
Snow crab risotto <i>with Amalfi lemon &amp; Parmesan</i>	16.75
Grilled asparagus, duck egg, <i>coppa crisp &amp; blistered tomato</i>	14.00
Beetroot, squash, feta & plant cress salad <i>with mimosa dressing</i>	13.50
Citrus cured salmon <i>with creamed avocado &amp; sweet pickled fennel</i>	14.00
Burrata with blushed tomatoes, <i>lemon pesto &amp; mixed seed crunch</i>	14.75
Squid salad <i>with chorizo, preserved lemon, olives, datterini</i>	12.00

### CLASSICS

Cornish fish soup <i>with saffron mayonnaise</i>	9.75
Seared foie gras, apple tarte fine, <i>pickled rhubarb &amp; elderflower</i>	19.75
Steak tartare	13.50 / 24.75
Bang Bang chicken <i>with peanut sauce &amp; chilli</i>	12.50
Green English asparagus <i>Hot with Hollandaise or Cold with Vinaigrette</i>	14.50
Dressed Cornish crab <i>melba toast &amp; celeriac remoulade</i>	18.50
Oscietra caviar	
15g 50.00    30g 100.00    50g 160.00	

### ASIAN

Shichimi chicken skewers <i>with orange &amp; sesame hoisin</i>	9.75
Popcorn rock shrimps <i>sriracha mayonnaise &amp; burnt lime</i>	14.50
Sticky barbecue short ribs	11.50
Mixed Asian hors d'oeuvres <i>with assorted dipping sauces</i>	16.50
Crispy duck & watermelon salad <i>with cashews</i>	14.25
Red sea tiger prawns <i>with charcoal sweet &amp; sour sauce</i>	16.00
Seared Tuna "Saku" sashimi <i>pickled cucumber, wasabi shoots &amp; tofu</i>	17.00

### MAINS

#### PLANCHA, ROASTS & GRILLS

Iberico pork 'presa' <i>crumbled chorizo, lemon &amp; pistachio crust</i>	26.50
The Ivy hamburger <i>Add: Welsh rarebit or fried egg or bacon 1.75each</i>	16.75
Roasted chicken breast <i>with chorizo croquette &amp; black eye bean salsa</i>	19.75
Devonshire duck breast <i>caramelised shallot tart &amp; blood orange</i>	24.50
Grilled veal cutlet with morels <i>artichokes &amp; hedgerow garlic</i>	34.50
Dukkah crusted lamb rump, <i>squash tabbouleh, burnt aubergine &amp; socca</i>	27.50
Grilled calves liver <i>whipped potatoes, bacon &amp; melted onions</i>	24.50

#### 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
Thai green chicken curry, <i>Thai basil, apple aubergine &amp; coconut</i>	19.75
Deep-fried haddock <i>mushy peas &amp; chips</i>	19.00
Braised salt beef, <i>glazed turnips, bunch carrots &amp; parsley sauce</i>	18.75
Roast Devonshire chicken for two <i>with foie gras stuffing &amp; pommes sarladaise</i> (40 mins cooking time)	48.00

#### SEA & SHELLS

Seared tuna Niçoise <i>with Ortiz anchovy, quail eggs &amp; olives</i>	24.75
Seared cod fillet, shellfish mash, <i>with asparagus &amp; sea purslane</i>	25.50
Cornish scallops in the half shell <i>with miso, seaweed &amp; lime butter</i>	27.50
Strozzapreti <i>with Atlantic prawns, wild garlic &amp; chilli</i>	15.00/22.50
Herb roasted monkfish <i>with sea kale &amp; violet artichokes</i>	26.00
Grilled Cornish lemon sole <i>with potted shrimp butter</i>	26.50
Market fish of the day	POA

### STEAKS

Bannockburn Rib-eye on the bone 340g <i>Scottish dry aged</i>	35.00	Short horn fillet steak 225g	36.00	Black Aberdeen Angus sirloin 260g	29.00
<b>Sauces</b> Bordelaise / Béarnaise / Green Peppercorn £2.75					

### VEGETABLES & SALADS

Roasted mixed artichokes <i>with salsa verde</i>	6.00	Tenderstem broccoli <i>with red pepper relish</i>	5.75	Potatoes <i>mashed, steamed or fried</i>	4.75	Mixed tomato salad <i>with basil</i>	5.75
Peas in the pod <i>with mint &amp; pea shoots</i>	5.00	Green beans & crispy shallot	5.00	Cauliflower cheese	5.75	Chicory, fennel & pecorino salad	5.75
Parmesan-fried courgettes <i>with tomato relish</i>	6.75	Bunched carrots <i>with sesame &amp; ginger butter</i>	5.00	Spinach <i>buttered, creamed or olive oil</i>	6.00	Little gem & blue cheese salad <i>with toasted pine nuts</i>	5.50

@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