

THE IVY NOW — BY FERNANDO PEIRE AND GARY LEE  
 A NEW HARDBACK BOOK CELEBRATING THE IVY'S CENTENARY  
 SIGNED COPIES AVAILABLE FOR PURCHASE — £25

### STARTERS

Summer squash soup <i>with creamed feta biscuits</i>	8.75
Girolle, lemon & parsley risotto	15.00
Vitello Tonnato <i>cold roasted veal with tuna mayonnaise</i>	16.75
Mediterranean salad <i>with quinoa, beetroot, datterini &amp; olives</i>	14.75
Burrata with Nutbourne farm tomato salad, <i>rocket pesto &amp; crisp bread</i>	14.75
Squid salad <i>with chorizo, preserved lemon, olives, datterini</i>	13.50
San Daniele ham <i>white peach, shaved Pecorino, rocket</i>	15.75

### CLASSICS

Prawn bisque <i>with cognac &amp; tarragon</i>	9.50
Seared foie gras, apple galette <i>red currants &amp; elderflower jus</i>	19.75
Steak tartare	13.50 / 24.75
Bang Bang chicken <i>with peanut sauce &amp; chilli</i>	12.50
Argyll smoked salmon <i>seeded granary, lemon &amp; crispy capers</i>	15.00
Dressed Cornish crab <i>melba toast &amp; celeriac remoulade</i>	18.50
Atlantic prawn & avocado cocktail <i>with spiced Marie Rose sauce</i>	13.75
Oscietra caviar	
15g 50.00 30g 100.00 50g 160.00	

### ASIAN

Sesame ginger chicken <i>with water chestnuts, cashews &amp; green onion</i>	14.00
Nori dusted popcorn rock shrimp <i>Siriacha mayonnaise</i>	14.50
Sticky barbecue short ribs	11.50
Crying tiger - <i>Thai style beef</i> <i>with chilli, lime &amp; green onion dressing</i>	15.00
Crispy duck & watermelon salad <i>with sesame</i>	14.25
Huli-Huli tiger prawns <i>with Szechuan cucumber &amp; black sesame cream</i>	16.00
Kingfish sashimi, pickled cucumber, <i>tofu horseradish &amp; edible shoots</i>	16.25

### MAINS

#### PLANCHA, ROASTS & GRILLS

Slow cooked free range pork <i>with burnt orange, morcilla &amp; mustard</i>	27.00
The Ivy hamburger <i>Add: Welsh rarebit or fried egg or bacon 1.75each</i>	16.75
Crisp duck confit <i>with buttered green kale &amp; Rainier cherries</i>	24.00
Grilled veal outlet with polenta puffs <i>artichokes &amp; watercress</i>	34.50
Herb crusted Suffolk lamb rack <i>pressed rosemary potato, salsa verde</i>	26.50
Grilled calf's liver <i>whipped potatoes, bacon &amp; melted onions</i>	24.50
Roasted corn-fed chicken breast <i>sweetcorn, girolles &amp; maple glazed coppa</i>	22.50

#### 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
Massaman chicken curry <i>with potato, coconut &amp; snake beans</i>	21.00
Deep-fried fish & chips <i>with mushy peas &amp; tartare sauce</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 sarladaises</i> (40 mins cooking time)	48.00

#### SEA & SHELLS

Seared tuna Niçoise <i>with Ortiz anchovy, quail eggs &amp; olives</i>	24.75
Miso glazed Ōra King salmon <i>prawn dumplings, choy hearts &amp; dashi</i>	26.00
Seared scallops, risotto nero <i>with scillian lemon salsa</i>	16.00 / 24.00
Linguine <i>with snow crab, garlic, chilli &amp; parsley</i>	16.00/24.50
Roasted fillet of cod <i>with artichokes broad beans &amp; datterini</i>	24.50
Grilled dover sole <i>grilled or meuniere</i>	43.00
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

Sautéed bok choy <i>with black bean sauce</i>	6.00	Tenderstem broccoli <i>with red pepper relish</i>	5.75	Potatoes <i>mashed, steamed or fried</i>	4.75	Nutbourne Farm tomato salad <i>with basil</i>	5.75
Garden peas, shoots & mint	5.75	Green beans & crispy shallot	5.00	Cauliflower cheese	5.75	Cucumber, quinoa & feta salad <i>with chia seeds</i>	6.00
Parmesan-fried courgettes <i>with tomato relish</i>	6.75	Chantenay carrots <i>with ginger &amp; sesame</i>	5.75	Spinach <i>buttered, creamed or olive oil</i>	6.00	Gem heart salad <i>with green goddess dressing</i>	6.00

@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