

11.30am - 10:00pm
Monday - Thursday

THE IVY
— **CAFE** —
BLACKHEATH

11.30am - 7:00pm
Friday

Two courses - 14.95

Three courses - 18.50

STARTERS

**Gratinated goat's
cheese salad**

Green beans, apple, olives and basil

Crab cake

Tomato salsa, lime wedge, chilli, spring onion and coriander

Mini fishcake

Smoked haddock and salmon fishcake, fennel & dill salad, horseradish & mustard dressing

Shredded beef

Mustard beef with cornichons, lamb's lettuce and granary toast

Honey-baked ham

Ham, caper, crème fraîche and wholegrain mustard rillettes, Piccalilli mayo, cornichons and granary toast

MAINS

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

Roast salmon

Fennel, dill, orange and watercress salad, lime crème fraîche dressing

Chicken Caesar salad

Grilled chicken, baby spinach, avocado, cos lettuce, sourdough croutons and Parmesan dressing

Sweet potato Keralan curry

Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

Mussels mariniere

Mussels, white wine and shallots with thick cut chips

Steak, egg and thick cut chips

Thinly beaten rump steak, thick cut chips and a fried hen's egg
£3.95 supplement

SIDES

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| Peas, sugar snaps and baby shoots | 3.25 | Green beans and roasted almonds | 3.95 | Sprouting broccoli, lemon oil and sea salt | 4.25 |
| Thick cut chips | 3.75 | Green leaf salad with mixed herbs | 3.25 | San Marzanino tomato and basil salad with Pedro Ximénez dressing | 3.95 |
| Truffle and Parmesan chips | 4.75 | Truffle mashed potato | 4.50 | Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing | 4.25 |
| Extra virgin olive oil mashed potato | 3.75 | Creamed spinach, toasted pine nuts and grated Parmesan | 3.95 | | |
| Jasmine rice with toasted sesame | 3.50 | | | | |

DESSERTS

Yoghurt sorbet

With a strawberry sauce and shortbread

White chocolate mousse

Pistachio and raspberries

Camembert

Unpasteurised soft French cheese, served with rye crackers, apple and celery

Tropical sorbet

With lime, coconut and white chocolate sauce

Sticky toffee pudding

With clotted cream and salted caramel sauce

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.
A discretionary optional service charge of 12.5% will be added to your bill.