



11.30am - 10:00pm
Monday - Thursday

THE IVY

ST ALBANS BRASSERIE

11.30am - 7:00pm
Friday

Two courses

16.50

Three courses

21.00

STARTERS

Roast pumpkin soup

Creamed pumpkin with ricotta, pine nuts and crispy sage

Gravlax

Cured salmon, dill pickled cucumbers, wholegrain mustard and dill dressing, granary toast

Kiln-roast salmon

Potted kiln-roast salmon with lemon, dill crème fraîche and granary toast

Bang bang chicken

Crispy chicken, peanut, cucumber, baby gem and radish salad, sesame seeds, sweet chilli and peanut dressing

Shredded beef

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

MAINS

Jackfruit and peanut bang bang salad

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

Sea bream

Fennel, apple and watercress salad, chive and Champagne veloute

Braised beef shin

Wild mushrooms, mashed potato and red wine sauce

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

Mussels marinere

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

Peas, sugar snaps and baby shoots

3.25

Green beans and roasted almonds

3.95

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Thick cut chips

3.75

Green leaf salad with mixed herbs

3.25

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing

4.25

Truffle and Parmesan chips

4.75

Creamed spinach, toasted pine nuts and grated Parmesan

3.95

Extra virgin olive oil mashed potato

3.75

Sprouting broccoli, miso butter, sesame and chilli

4.25

Jasmine rice with toasted sesame

3.50

DESSERTS

Yoghurt sorbet

With a strawberry sauce and shortbread

White chocolate mousse

Pistachio and raspberries

Barber's mature Cheddar

Aged Cheddar 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

THE ST ALBANS DIGEST



Merry Christmas

Merry Christmas from the team at The Ivy St Albans Brasserie.



A breath of fresh air...

With half a million trees and an abundance of wildflowers and wildlife, Heartwood Forest is a beautiful escape from the hustle and bustle. Wrap up warm and enjoy the crisp winter air.



Half Term Begins

Bring the family for some festive fun at The Ivy St Albans. From our delicious festive cocktails to our traditional British classics, there is something for everyone.



Festive Cheer

Enjoy our delicious festive cocktails at The Ivy St Albans. Available exclusively during the festive period, you can enjoy traditional cocktails mixed with seasonal flavours.



Travel back in time

Explore showcases of over 2,000 years of priceless heritage and displays of contemporary artworks. St Albans Museum and Gallery offers local, national and world treasures for all to see.



Christmas Charter Markets

Wander the stalls with a mulled wine and enjoy shopping at around 100 festive stalls. St Albans Charter Market provides a fantastic shopping experience!

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.