

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

Smoked mackerel

Smoked mackerel rillettes with pepper and toasted granary

Ham hock croquette

Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple 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

Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

Lamb pappardelle

Slow braised lamb and beef ragu with sundried tomatoes, parsley and lemon gremolata

Roast butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

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

Strawberry ice cream

With pistachios and a white chocolate sauce

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted, crunchy, hazelnut caramel topping

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

THE ST ALBANS DIGEST



One Night of Queen

St Albans Arena spectacular live concert will recreate the look, sound, pomp and showmanship of arguably the greatest rock band of all time. This show will ROCK you!



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.



One of a kind

The Roman Theatre of Verulamium is unique. Built in about 140AD it is the only example of its kind in Britain, being a theatre with a stage rather than an Amphitheatre.



Farmers Market

The markets provides fresh, safe, natural, nutritious food that you can trust. Plus, a vibrant and entertaining shopping experience in the beautiful surroundings in the heart of St Albans, just opposite the Town Hall.



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 a the crisp winter air.



St Albans Cathedral

Surrounded by parkland, and just a stone's throw from the city centre, the Cathedral is home to the Shrine of St Alban, the longest nave in England, stunning medieval wall paintings and architecture that spans a millennia.

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.