



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

White onion soup

Onion Lyonnaise, truffle mascarpone and toasted brioche

Gravlax

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

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

Bang bang chicken

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

MAINS

Roasted butternut squash risotto

Ras el hanout seasoned butternut squash and grilled goat's cheese with sage and watercress

Sweet potato Keralan curry

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

Sea bream

Crushed potatoes with fennel, spinach and baby basil

Mussels marinere

Mussels, white wine and shallots with thick cut chips

Lamb pappardelle

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

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	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

Strawberry ice cream

With pistachios and a white chocolate sauce

Cherry panna cotta

Set vanilla cream with cherries and Kirsh liqueur

Fourme d'Ambert

A French blue cheese from the Auvergne region, served with rye crackers, apple and celery

Malted banana ice cream

Served with warm salted caramel sauce

Sticky toffee pudding

With clotted cream and salted caramel sauce

THE ST ALBANS DIGEST



New Spring Menu

Celebrate spring with our new dishes full of seasonal ingredients and refreshing cocktails bursting with fruity and floral flavours.



One Of A Kind..

Embark on an adventure to The Roman Theatre of Verulamium. Built in 140AD, the landmark is truly one of a kind and is situated right in the heart of St Albans.



St Albans Cathedral

Embark on a free guided tour of the cathedral and uncover its medieval gems.



Gift Experiences

Gift the magic of The Ivy this Mother's day, purchase a gift experience today.



Farmers Market

Enjoy a vibrant and refreshing shopping experience in the St Alban's Farmers Market. There is plenty to discover, ranging from fresh and tasty delectables to locally hand crafted goods.



Heartwood Forest

Surround yourself in nature whilst exploring hundreds of acres of forest. Make sure to wrap up warm and enjoy the crisp winter air.

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.