



11.30am - 10:00pm
Monday - Thursday

THE IVY



11.30am - 7:00pm
Friday

Two courses - 16.50
25.50
with a G&T included

Three courses - 21.00
30.00
with a G&T included

The Ivy Special G&T
Beefeater Gin, lavender, cucumber & lime
with Fever-Tree Mediterranean Tonic

Pink G&T
Beefeater Pink Gin, fresh strawberries & fresh
mint with Fever-Tree Elderflower Tonic

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

Chargrilled halloumi with Padrón peppers
Red pepper sauce, toasted fregola, San Marzanino
tomatoes, olives and a chilli and mint sauce

Sea bream
Fennel, apple and watercress salad,
chive and Champagne veloute

Mussels mariniere
Mussels, white wine and shallots
with thick cut chips

Braised beef shin
Wild mushrooms, mashed potato
and red wine sauce

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 | 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 NORWICH DIGEST



Santa Claus is coming to town
Father Christmas is making a very special stop
off at Holkham Hall during his busy winter
schedule. Take the family throughout December
for some festive fun.



Deck the halls
Head on down to Norwich Lanes and discover the
origins of Christmas traditions and see the hall
bedecked with seasonal greenery.



Steam Trains to Santa
The ever popular Steam trains to Santa
returns to Norwich this Christmas. Enjoy the three
hour magical experience from 30th November
to 24th December.



Half-term begins
Bring the family for some festive fun at
The Ivy Norwich Brasserie. 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
Norwich Brasserie. Available exclusively during the
festive period, you can enjoy traditional cocktails
mixed with seasonal flavours



The Tunnel of Light
Marvel as the lights transport you to a place
of wonder. The Tunnel of Light is one of the most
visited Christmas attractions in Norwich, you
don't want to miss it.

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.