

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

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 NORWICH DIGEST



Norwich Cathedral

Life at Norwich Cathedral is bubbling with activity, with a variety of events happening every day there is something for everyone.



Blickling Estate

Discover a complete Norfolk estate with something for everyone. With a breath-taking red brick mansion, magnificent gardens and historic parkland, one day is never enough.



BeWILDerwood

With magical treehouses and hints of intriguing characters, BeWILDerwood brings a curious difference to The Broads. Fun for all the family!



Norwich Castle Museum

Pore over models of the building and city from different periods, find out about the castle using multimedia exhibits and take tours up to the battlements and down into the dungeons.



Plantation Garden

Walking distance from the centre is a fabulous Victorian garden set in an old chalk quarry. Three acres there are formal flowerbeds, lawns, splendid Italianate terrace, woodland paths and a Medieval-style wall.



Beyond the Barricade

This brand new show for 2020 at Theatre Royal Norwich will include many of the best numbers that have made Beyond the Barricade the most popular musical theatre concert in the country.

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.