

EVENING MENU

Available Sunday to Thursday

Two courses
28.95

Three courses
34.95

STARTERS

Truffled wild mushrooms (v)

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

The Ivy cured salmon

Black pepper, lemon and dark rye bread

Steak tartare

Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

MAINS

Chargrilled halloumi (v)

Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

Sirloin steak 8oz/227g

21 day Himalayan Salt Wall dry-aged

Blackened cod fillet

Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

SIDES

Please select one side dish from the below options

San Marzanino tomato and basil salad with Pedro Ximénez dressing

Green beans and roasted almonds

Jasmine rice with toasted coconut and coriander

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

Thick cut chips

Peas, sugar snaps and baby shoots

DESSERTS

Apple tart fine

Baked apple tart with vanilla ice cream and Calvados flambé
(14 mins cooking time)

Chocolate bombe (v)

Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce

Frozen berries (v)

Mixed berries with yoghurt sorbet and warm white chocolate sauce

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.

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STRESS-FREE SIPPING



Trip Elderflower & Mint CBD Infused Cooler - £5.75

Trip Peach & Ginger CBD Infused Cooler - £6.25

Alcohol free, refreshing, sparkling drinks with 15mg of premium CBD

Lucky Trip Shandy

Lucky Saint 0.5% abv Lager & Trip Elderflower & Mint
make for a fantastically light and guilt free shandy

£5.75

CBD Spritz

An alcoholic option but using the Trip Peach & Ginger CBD,
Aperol & Prosecco for a unique take on the classic Aperol Spritz

£8.75

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request). Champagne and Traditional method 125ml.

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