

FATHER'S DAY DINNER MENU

TWO COURSES

25.50

THREE COURSES

29.50

from 4pm

STARTERS

DUCK LIVER PARFAIT

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

SALT AND PEPPER SQUID

Wasabi and miso mayonnaise, Sriracha, coriander and lime

ROASTED TOMATO SOUP

Red pepper, crumbled Greek style "cheese", pine nuts and coriander

BUFFALO MOZZARELLA

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

GOAT'S CHEESE AND COURGETTE TART

Artichoke tapenade, mixed herbs and truffle crème fraîche sauce

MAINS

THE IVY SHEPHERD'S PIE

Slow-braised lamb and beef, red wine sauce, Cheddar potato mash

CHICKEN MILANESE

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

PAN-FRIED SALMON FILLET

Asparagus spears, courgette ribbons, toasted pine nuts and a chive velouté

FISH & CHIPS

Traditional battered fillets served with mashed peas, Ivy cut chips and tartare sauce

SIRLOIN STEAK *8oz/227g*

21 day Himalayan Salt Wall dry-aged (£6 supplement)

GRILLED ASPARAGUS SALAD

Harissa couscous, baby gem lettuce, red pepper purée, pistachio and herbs

DESSERTS

CHOCOLATE BOMBE

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

FROZEN BERRIES

Mixed berries with yoghurt sorbet and warm white chocolate sauce

ALMOND AND BLUEBERRY PANNA COTTA

Limoncello sauce, almond tuile and gold flakes

CRÈME BRÛLÉE

Classic set vanilla custard with a caramelised sugar crust

RUM BABA

Plantation rum soaked sponge with Chantilly cream and raspberries

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.



**FATHER'S DAY
SPECIALS**


GRILLED BEEF FILLET – 32.95

Creamed wild mushrooms with potato rösti,
watercress and truffle sauce



GRILLED FILLET OF SEA BASS – 25.95

Sun-dried tomato pesto
with Provençale olives



AROMATIC DUCK CURRY – 17.95

Coconut-based Keralan sauce with chilli,
choy sum, sweet potato and jasmine rice



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