

11.30am - 10:00pm  
Monday - Thursday

THE IVY

11.30am - 7:00pm  
Friday



Two courses - 16.95

Three courses - 21.00

### STARTERS

#### Gratinated goat's cheese salad

Green beans, apple, olives and basil

#### Crab cake

Tomato salsa, lime wedge, chilli, spring onion and coriander

#### 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

#### Honey-baked ham

Ham, caper, crème fraîche and wholegrain mustard rillettes, Piccalilli mayo, cornichons and granary toast

### MAINS

#### Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

#### Sweet potato Keralan curry

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

#### Roast salmon

Fennel, dill, orange and watercress salad, lime crème fraîche dressing

#### Mussels marinere

Mussels, white wine and shallots with thick cut chips

#### Chicken Caesar salad

Grilled chicken, baby spinach, avocado, cos lettuce, sourdough croutons and Parmesan dressing

#### 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	3.50	Green beans and roasted almonds	3.95	Sprouting broccoli, lemon oil and sea salt	4.25
Thick cut chips	3.95	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

#### Yoghurt sorbet

With a strawberry sauce and shortbread

#### White chocolate mousse

Pistachio and raspberries

#### 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 HARROGATE DIGEST



#### Fine Food Show

Want to find some great food inspiration? Harrogate's Fine Food Show will help you to discover innovative ingredients, fresh new lines and the latest food trends. From Sunday 8th - Monday 9th of March.



#### RHS Garden Harlow Carr

Discover the delights of the RHS Garden located in the western edge of Harrogate. Explore a plethora of flora and fauna within the gardens 68 acres of natural landscapes.



#### Brimham Rocks

With 400 acres of moorland and rocks to explore, discover an incredible array of wonderful rock formations that have been sculpted over the centuries.



#### Wellness Festival

Knarborough Wellness Festival is back for yet another year! Join the Henshaws Arts & Crafts Centre for a fantastic day of yoga, meditations and wellness information on Sunday 15th March.



#### Harrogate Premier Fair

Running for over 40 years, the Annual Premier Book Fair is the go to book destination for Yorkshire bibliophiles. Discover a wide range of antiquarian and second hand books on Friday 13th and Saturday 14th of March.



#### The Turkish Baths

Unwind in luxury. Choose from a selection of pampering and detoxing treatments available at The Turkish Baths and enjoy the beautiful scenery that surrounds them.

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.