

# SET MENU

## TWO COURSES

17.95

## THREE COURSES

22.95



### STARTERS



#### ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP

Served with ricotta, pine nuts  
and crispy sage

#### GRAVLAX

Cured salmon, dill pickled  
cucumbers, wholegrain mustard  
and dill dressing, granary toast

#### HAM HOCK CROQUETTE

Pulled ham, potato and parsley  
croquette, celeriac and apple  
salad, wholegrain mustard and  
maple dressing



### MAINS



#### SWEET POTATO KERALAN CURRY

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

#### ROASTED CHICKEN BREAST

Olive oil mashed potato, watercress and  
Bourguignon sauce with bacon lardons

#### PAN-FRIED HADDOCK

Green beans, fennel, salsa verde, courgette  
tapenade, rocket and rustic tomato sauce

#### STEAK, EGG AND THICK CUT CHIPS

Thinly beaten rump steak, Ivy cut  
chips and a fried hen's egg  
£3.95 supplement



### DESSERTS



#### STRAWBERRY ICE CREAM

With pistachios and white  
chocolate sauce

#### BARBER'S MATURE CHEDDAR

Aged cheddar cheese,  
served with rye crackers, apple  
and celery

#### CRÈME BRÛLÉE

Classic set vanilla custard  
with caramelised sugar crust

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*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.*