

SET MENU

TWO COURSES

17.95

THREE COURSES

22.95

STARTERS

FRIED HALLOUMI

Red pepper purée, tomatoes, pesto and watercress

GRAVLAX

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

CREAMED WHITE ONION SOUP

Caramelised onion and truffle mascarpone

MAINS

PLANT-BASED MALAYSIAN CURRY

Sweet potato, toasted coconut, red chilli, coriander and jasmine rice

GRILLED CHICKEN SALAD

Baby gem, grapes, apple, pine nuts, cheese, herb dressing and baby basil

COD GOUJONS

Tartare sauce and Ivy cut chips

STEAK, EGG AND IVY CUT CHIPS

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

SIDES

Peas, mangetout and baby shoots	3.95	San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	3.95
Truffle and Parmesan chips	5.25	Extra virgin olive oil mashed potato	3.95
Baby gem lettuce, herb dressing, cheese and pine nuts	4.50	Sprouting broccoli, lemon oil and sea salt	4.75
Green beans and roasted almonds	4.25	Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander	4.25
Jasmine rice with toasted coconut and coriander	3.50	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.25
Ivy cut chips	3.95		

DESSERTS

VANILLA ICE CREAM

Served with warm salted caramel sauce

CAMEMBERT

Unpasteurised soft French cheese, served with rye crackers, apple and celery

BLACKBERRY PANNA COTTA

Set almond and Amaretto panna cotta with blackberries

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.