

# SET MENU

## TWO COURSES

17.95

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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
Truffle and Parmesan chips	5.25
Baby gem lettuce, herb dressing, cheese and pine nuts	4.50
Green beans and roasted almonds	4.25
Jasmine rice with toasted coconut and coriander	3.50
Ivy cut chips	3.95

San Marzano tomato, yellow tomato and basil salad with sherry vinegar dressing	3.95
Extra virgin olive oil mashed potato	3.95
Sprouting broccoli, lemon oil and sea salt	4.75
Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander	4.25
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.25

### 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.