

## THE IVY WAY

PADRON PEPPERS WITH CRISPY SHALLOTS	5.99
EDAMAME Salted 6 Spicy	5.99
MINI MEATBALLS SAFERAN & TOMATO SAILER AND TOWASTED ALMOND ELAKES	8.99

#### SPREADS & BREAD SERVED WITH TOASTED SOURDOUGH

HARISSA SPICED HUMMUS ROASTED EGGPLANT

### CHEESE BOARD

CHOICE OF CHEESE

(BRIE DE MEAUX, FRANCE)

GORGONZOLA DOP

GOAT CHEESE

SERVED WITH FRESHLY BAKED FRENCH BREAD, BUTTER, PICKLES. CHOICE OF MEAT. SERVED WITH TWO GLASSES OF WINE OR PROSECCO.

CHOICE OF MEAT

SERRANO HAM (SPAIN)

BRITISH BEEF SILVERSIDE (ENGLAND)

PROSCIUTTO (ITALIAN)

TUSKAN SALAMI (ITALIAN)

# FRESH PASTAS

CHICKEN AND BLACK TRUFFLE MUSHROOM LINGUINE CREAMY MUSHROOM SAUGE & SHAVED PARMESAN	13.99
BEEF PAPPARDELLE SERVED WITH PULLED BEEF RIBS & SHAVED PARMESAN CHEESE	14.99
SEAFOOD LINGUINE SERVED WITH CALAMARI, MUSSELS, PRAWNS, SALMON WITH A CREAMY PARMESAN SAUCE WITH A CHILLI OIL	14.99
BLACK TRUFFLE LINGUINE	13.99

## **APPETISERS**

FRESH OYSTER SERVED WITH CRUSHED ICE AND TIGER MILK	14.9
MINI WAGYU BEEF SLIDERS	9.99
BURRATA & GLAZED ORANGE JULIENNE ORANGE DRESSING, WALNUT, ROCKET LEAF	7.99
GOAT CHEESE & MOZZARELLA ARANCINI WITH WALNUT AND SULTANAS SERVED WITH SPICY TOMATOES SAUCE, FRESH TRUFFLE MAYO	7.99
OCTOPUS SERVED WITH WARM SMOKED BROAD BEAN PUREE	8.99
TIGER PRAWNS  MARINATED IN PARSLEY WITH GARLIC, SERVED WITH BISQUEE SAUCE & FOCACCIA	9.99
DUCK BON BON CONFIET DUCK BALLS COVERED WITH PANKO BREAD CRUMBS AND SESAME SEEDS SERVE WITH PLUM SAUCE	9.99
MIXED SEAFOOD SPRING ROLL FILD PASTRY FILLED IN WITH PRAWN, SEABASS, MONKFISH SALMON, COVERED WITH PANKO BREAD	9.50

# SIDES

TRUFFLE MAC & CHEESE CRISPY PANKO	6.
HAND CUT CHIPS	5.
PADRON PEPPERS	4.
TRUFFLE CHIPS	6.
MASHED POTATOES	4.9
WHITE RICE	4.9
ASPARAGUS	5.8

#### FROM THE GRILL

GRILLED 28-DAY AGED FILLET OF BEEF	29.9
USDA RIB-EYE	28.9
T-BONE STEAK	29.9
CHOICE OF SAUCES PEPPERCORN - MUSHROOM - RED WINE JUICE	
12 HOUR COOKED LAMB SHOULDER SERVED WITH MASHED POTATOES BRILLED ASPARAGUS LAMB JUS	20.9
SLOW COOK BEEF RIBS GLAZED WITH JO BBO SAUCE, CREAMY MASHED POTATOES C SAUTEED TENDERLOW SPOCCOLI	22.9
WAGYU BEEF BURGER APPLE WOOD CHEESE, SLICED TOMATOES, CARAMELISED RED ONION, GEM LETTUCE, SIGNATURE SAUCE C HAND CUT CHIPS	14.9
SOUTHERN CHICKEN BURGER	14.9

# FROM THE SEA

TERIYAKI GLAZED SALMON SENVED WITH CARROT PURE. ROASTED MIXED VEGETABLES 6 FISH JUS	21.99
SEAFOOD PAELLA MIXED SEAFOOD, SAFFRAN, GARLIC COOKED IN RICE	
SERVE FOR 1 PERSON 9.99 SERVE FOR 2 PERSON 35.99	
FILLET OF SEABASS WITH CREAMY MASHED, SAUTEED HERITAGE CARROTS & CRISPY KALE AND BEURRE BLANC	19.50
GRILLED TIGER PRAWNS MARINATED IN PARSLEY WITH GARLIC, SERVED WITH TERMUDER SAUCE & FOCACCIA	20.99
SHELLFISH COCKTAIL PRAWN CRAB MEAT, SLICED LOBSTER WITH AVOCADO AND GEM LETTUCE	13.99
CORNISH MUSSELS	12.99

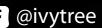
# VEGAN & VEGETARIAN

GRILLED CHICKEN, GEM LETTUCE, CRISPY FOCACCIA WITH CAESAR SAUCE

BLACK TRUFFLE LINGUINE WITH SHAVED PARMESAN (V)	13.99
VEGAN TAGINE COOKED MIX VEGETABLES SERVE WITH DRIED FRUIT RICE (VV)	15.99
BROCCOLI BURGER VEGAN MOZZARELLA, LETTUCE, CARAMELISEO RED ONION, RANCH SAUCE & HAND CUT CHIPS (VV)	13.99
BAKED AUBERGINE MIXED PEPPERS, ONIONS, SOYA MILK BACHEMAL, TOMATO SAUGE SERVE WITH SWEET POTATO. (VV)	13.99
CEASAR SALAD	11.99



**SCAN ME** 





54.99

