



# MAIN MENU

## THE IVY WAY

<b>PADRON</b> PEPPERS WITH CRISPY SHALLOTS	5.99
<b>EDAMAME</b> SALTED & SPICY	5.99
<b>MINI MEATBALLS</b> SAFFRAN & TOMATO SAUCE AND TOASTED ALMOND FLAKES	8.99

## SPREADS & BREAD SERVED WITH TOASTED SOURDOUGH

<b>HARISSA SPICED HUMMUS</b>	6.50
<b>ROASTED EGGPLANT</b>	6.99

## CHEESE BOARD

SERVED WITH FRESHLY BAKED FRENCH BREAD, PICKLES, CHUTNEY, SERVED WITH TWO GLASSES OF WINE OR PROSECCO.

<b>CHOICE OF CHEESE</b>	49.99
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<b>BRIE</b> (BRIE DE MEAUX, FRANCE)	<b>DAMBUSTER</b> (LANCASHIRE, UK)
<b>GORGONZOLA DOP</b> (LOMBARDY, ITALY)	<b>GOAT CHEESE</b> (CHEVRE, FRANCE)

## MEAT BOARD

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

<b>CHOICE OF MEAT</b>	54.99
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<b>SERRANO HAM (SPAIN)</b>
<b>BRITISH BEEF SILVERSIDE (ENGLAND)</b> <small>LD REM IPSUM</small>
<b>PROSCIUTTO (ITALIAN)</b>
<b>TUSKAN SALAMI (ITALIAN)</b>

## FRESH PASTAS

<b>CHICKEN AND BLACK TRUFFLE MUSHROOM LINGUINE</b> <small>CREAMY MUSHROOM SAUCE &amp; SHAVED PARMESAN</small>	13.99
<b>BEEF PAPPARDELLE</b> <small>SERVED WITH PULLED BEEF RIBS &amp; SHAVED PARMESAN CHEESE</small>	14.99
<b>SEAFOOD LINGUINE</b> <small>SERVED WITH CALAMARI, MUSSELS, PRAWNS, SALMON WITH A CREAMY PARMESAN SAUCE WITH A CHILLI OIL</small>	14.99
<b>BLACK TRUFFLE LINGUINE</b> <small>WITH SHAVED PARMESAN</small>	13.99

## APPETISERS

<b>FRESH OYSTER</b> <small>SERVED WITH CRUSHED ICE AND TIGER MILK</small>	14.99
<b>MINI WAGYU BEEF SLIDERS</b>	9.99
<b>BURRATA &amp; GLAZED ORANGE JULIENNE</b> <small>ORANGE DRESSING, WALNUT, ROCKET LEAF</small>	7.99
<b>GOAT CHEESE &amp; MOZZARELLA ARANCINI</b> <small>WITH WALNUT AND SULTANAS SERVED WITH SPICY TOMATOES SAUCE, FRESH TRUFFLE MAYO</small>	7.99
<b>OCTOPUS</b> <small>SERVED WITH WARM SMOKED BROAD BEAN PUREE</small>	8.99
<b>TIGER PRAWNS</b> <small>MARINATED IN PARSLEY WITH GARLIC, SERVED WITH BISQUEE SAUCE &amp; FOCACCIA</small>	9.99
<b>DUCK BON BON</b> <small>CONFIT DUCK BALLS COVERED WITH PANKO BREAD CRUMBS AND SESAME SEEDS SERVE WITH PLUM SAUCE</small>	9.99
<b>MIXED SEAFOOD SPRING ROLL</b> <small>FILLO PASTRY FILLED IN WITH PRAWN, SEABASS, MONKFISH, SALMON, COVERED WITH PANKO BREAD CRUMBS &amp; SESAME SEEDS, SERVED WITH OYSTER SAUCE</small>	9.50

## SIDES

<b>TRUFFLE MAC &amp; CHEESE CRISPY PANKO</b>	6.99
<b>HAND CUT CHIPS</b>	5.99
<b>PADRON PEPPERS</b>	4.99
<b>TRUFFLE CHIPS</b>	6.50
<b>MASHED POTATOES</b>	4.99
<b>WHITE RICE</b>	4.99
<b>ASPARAGUS</b>	5.50

## FROM THE GRILL

ALL OUR STEAK WILL BE SERVED WITH PORTOBELLO MUSHROOMS, CONFIT CHERRY TOMATOES & CORN ON THE COB & HAND CUT CHIPS

<b>GRILLED 28-DAY AGED FILLET OF BEEF</b>	29.99
<b>USDA RIB-EYE</b>	28.99
<b>T-BONE STEAK</b> CHOICE OF SAUCES PEPPERCORN - MUSHROOM - RED WINE JUICE	29.99
<b>12 HOUR COOKED LAMB SHOULDER</b> <small>SERVED WITH MASHED POTATOES GRILLED ASPARAGUS LAMB JUS</small>	20.99
<b>SLOW COOK BEEF RIBS</b> <small>GLAZED WITH JD BBQ SAUCE, CREAMY MASHED POTATOES &amp; SAUTEED TENDERLOIN BROCCOLI</small>	22.99
<b>WAGYU BEEF BURGER</b> <small>APPLE WOOD CHEESE, SLICED TOMATOES, CARAMELISED RED ONION, GEM LETTUCE, SIGNATURE SAUCE &amp; HAND CUT CHIPS</small>	14.99
<b>SOUTHERN CHICKEN BURGER</b> <small>APPLE WOOD CHEESE, SLICED TOMATOES, CARAMELISED RED ONION, GEM LETTUCE, SIGNATURE SAUCE (MAYO BASED) &amp; HAND CUT CHIPS</small>	14.99

## FROM THE SEA

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

## VEGAN & VEGETARIAN

<b>BLACK TRUFFLE LINGUINE</b> <small>WITH SHAVED PARMESAN (V)</small>	13.99
<b>VEGAN TAGINE</b> <small>COOKED MIX VEGETABLES SERVE WITH DRIED FRUIT RICE (VV)</small>	15.99
<b>BROCCOLI BURGER</b> <small>VEGAN MOZZARELLA, LETTUCE, CARAMELISED RED ONION, RANCH SAUCE &amp; HAND CUT CHIPS (VV)</small>	13.99
<b>BAKED AUBERGINE</b> <small>MIXED PEPPERS, ONIONS, SOYA MILK BACHEMAL, TOMATO SAUCE SERVE WITH SWEET POTATO. (VV)</small>	13.99
<b>CEASAR SALAD</b> <small>GRILLED CHICKEN, GEM LETTUCE, CRISPY FOCACCIA WITH CAESAR SAUCE</small>	11.99

FOOD ALLERGY NOTICE: ALL BREADS MAY CONTAIN NUTS AND SESAME. THE OILS USED IN OUR RESTAURANT ARE MODIFIED OILS. THEY CONTAIN SOY.  
**C-CELERY/G-GLUTEN/CR-CRUSTACEANS/E-EGGS/F-FISH/L-LUPIN/M-MILK/MO-MOLLUSCS/MU-MUSTARD/N-NUTS/P-PEANUTS/SS-SESAME SEEDS/SO-SOYA/SD-SULPHUR DIOXIDE**  
 FOOD ALLERGIES BEFORE ORDERING YOUR FOOD & DRINK. PLEASE SPEAK TO MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR WOULD LIKE TO KNOW MORE ABOUT THE INGREDIENTS. WE CAN NOT GUARANTEE THAT ALL OUR DISHES ARE 100% FREE FROM NUTS OR THEIR DERIVATIVES. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL.



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PRIDE OF ESSEX