



Appetisers

Mixed Olives, Roasted Peppers and Sun Blushed Tomatoes	£2.95
Warm Chunky Bread	£2.25
Mozzarella Tomato and Basil or Mixed Salad	£2.25

Starters

Pan Seared Scallops served with a chorizo and pineapple sweet chili compot (GF)	£9.95
Duo of Vegetable Bon Bons served with basil and sage cream (V/GF)	£6.95
Braised Pork Belly with apple puree and black pudding bon bons	£7.25
Smoked Salmon Parcels filled with hot smoked salmon and a dill and cream cheese mousse (GF)	£7.95
Tempura Prawns with sweet chilli and lime sauce	£5.95
BBQ Ribs with salad garnish	£6.95
Trio of Cheese Tartlet served with a rocket and pine nut salad	£6.95
Honey Mustard Sausages served with home made bread	£5.95
Mushroom Ravioli with garlic spinach cream sauce (V)	£5.95

Mains

Pan Seared Duck Breast served with pak choy, orange and blackcurrant compot and dauphinoise potatoes (GF)	£17.95
Fillet of Beef coated in crushed pistachio, served with dauphinoise potatoes, tenderstem broccoli, honey glazed carrots, finished with a red wine and rosemary jus (GF)	£26.95
Surf and Turf sirloin steak and scampi served with home made chips	£23.95
Chicken & Rib Combo Cajun chicken or garlic and herb chicken served with French fries	£16.95
Ham, Egg and Chips	£9.95
Ivy Burger topped with pulled pork, served with French fries and a side salad	£13.95
Garlic King Prawn Linguine	£12.95
Vegetable Linguine (V)	£12.95
Cod and Chips served with peas and tartar sauce	£14.95
Salmon Filet topped with lemon parmesan crust finished with white wine and saffron sauce	£19.95
Chick Pea and Tofu Chilli served with coriander rice (V/GF)	£12.95

Desserts

Raspberry and White Chocolate Brownie served with clotted cream	£5.95
Orange and Milk Chocolate Pot served with pistachio short bread	£5.95
Sticky Toffee Pudding served with salted caramel ice cream	£5.95
Strawberry Eaton Mess Cheesecake	£5.95
Trio of Ice Cream	£5.95
Duo of Sorbets	£5.95
Ivy's Cheese Board Suffolk white lady, Norfolk Bingham blue, Norfolk dapple, smoked apple wood served with chutney, grapes, apple, celery and a selection of biscuits	£6.50
Coffee Served with Chef's Homemade Chocolate and Fudge	£3.25

We use a large number of ingredients in our kitchen

for this reason please inform a member of staff of any food allergies

Please ask a member of our team for our liqueur, port or desert wine selection

01.08.2020

V - Vegan/Vegetarian
GF - Gluten Free