

THE IVY

VALENTINE'S MENU

Wednesday - Sunday 11.30am - Close

£65 per person

Includes a Forever Rose for your loved one

STARTERS

Stilton and Walnut Cheese Soufflé

Twice-baked in a cream sauce

The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Classic Prawn Cocktail

Marinated avocado and Marie Rose sauce

MAINS

Foraged Wild Mushroom and Truffle Linguine

Wild mushroom sauce with plant-based cream cheese, pine nuts, handpicked rocket and truffle

Chicken Supreme Milanese with Truffle Sauce

Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâché

Fillet of Beef 7oz/198g

Succulent, prime centre cut, grass-fed (£4 supplement)

Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

SIDES TO SHARE

Mashed Potato

With extra virgin olive oil

AND

Sprouting Broccoli

With lemon oil and sea salt

DESSERTS

The Ivy Chocolate Bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Cupid's Love Heart

White chocolate and vanilla parfait with rose petals

Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust

Our recommended Champagne to go with this menu
Perrier-Jouët, Blason Rosé, Champagne, France- Bottle £140



Scan for allergy & nutritional information

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 will be added to your bill.