

# THE IVY

11.30am - 10:00pm  
Monday - Thursday



11.30am - 7:00pm  
Friday

## TWO COURSES

16.50  
25.50 with a G&T included

## THREE COURSES

21.00  
30.00 with a G&T included

**Ivy Special G&T Beefeater gin,**  
*lavender, cucumber & lime*  
with Fever-Tree Mediterranean tonic

**Pink G&T Beefeater pink gin,**  
*fresh strawberries & fresh mint*  
with Fever-Tree elderflower tonic

## STARTERS

**Tomato and basil soup**  
Served with red pepper and black olives

**Smoked mackerel**  
Rillettes with pepper and granary toast

**Mini fishcake**  
Smoked haddock and salmon fishcake, fennel and dill salad, horseradish and mustard dressing

**Pork, apple and peppercorn terrine**  
Pear and stem ginger chutney, cornichons and toasted ciabatta

**Coppa ham**  
Italian cured ham, celeriac salad, toasted ciabatta

## MAINS

**Roasted butternut**  
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style "cheese", harissa sauce and coriander dressing

**Sea bream**  
Crushed potatoes with fennel, spinach and baby basil

**Chicken supreme**  
Ras el hanout crust, polenta, spinach and a Moroccan red wine sauce

**Sweet potato Kerala curry**  
Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

**Mussels and chips**  
Mussels with leek, cider, bacon and thick cut chips

**Steak, egg and thick cut chips**  
Thinly beaten rump steak, thick cut chips and a fried hen's egg  
*3.95 supplement*



## SIDES

Peas, sugar snaps and baby shoots	3.25	Green beans and roasted almonds	3.75	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Thick cut chips	3.75	Herbed green salad	3.25	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
Truffle and Parmesan chips	4.50	Creamed spinach, toasted pine nuts and grated Parmesan	3.95		
Olive oil mashed potato	3.50	Sprouting broccoli, miso butter, sesame and chilli	3.95		
Jasmine rice with toasted sesame	3.50				

## DESSERTS

**Yoghurt sorbet**  
With a strawberry sauce and shortbread

**Cherry panna cotta**  
Set vanilla cream with cherries

**Camembert**  
Unpasteurised soft French cheese, served with rye crackers, apple and celery

**Crème brûlée**  
Classic set vanilla custard with caramelised sugar crust

**Sticky toffee pudding**  
With clotted cream and salted caramel sauce

## THE NORWICH DIGEST



**Cluedo Cocktails**  
In celebration of the Noirwich Crime Festival and Cluedo's 70th anniversary, our bar team have created a series of cocktails inspired by iconic characters from the board game. Try the mysterious concoctions from 8 September to 15 September.



**Open Air Market**  
Norwich market is located in the heart of the city and consists of 200 market stalls. Open Monday to Saturday, the market is a must visit to experience the best of what Norwich has to offer.



**Norwich Lanes**  
Lose yourself in The Norwich Lanes, where you can discover a host of independent retailers, quaint coffee houses and exquisite galleries.



**"It is the east, and Juliet is the sun"**  
Matthew Bourne's Romeo and Juliet comes to Norwich Theatre Royal between 3-7 September. This contemporary take on one of Shakespeare's most iconic love stories is not to be missed.



**Ruby Wax**  
Outrageous and witty, the incredibly talented Ruby Wax comes to the Norwich Playhouse from 3 September until 6 September. Grab a ticket for an evening of engaging conversation and non-stop laughs.



**A moment in history**  
Climb 68 steps to reach the medieval Norwich Castle and enjoy 360 degree views of the city.

A discretionary optional service charge of 12.5% will be added to your bill.  
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.