



11.30am - 10:00pm
Monday - Thursday

THE IVY



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

The 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

White onion soup
Onion Lyonnaise, truffle
mascarpone and toasted
brioche

Gravlax
Cured salmon, dill pickled
cucumbers, wholegrain
mustard and dill dressing,
granary toast

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

Shredded beef
Mustard beef with
cornichons, lamb's lettuce
and granary toast

Bang bang chicken
Crispy chicken, peanut,
cucumber, baby gem and
radish salad, sweet chilli
and peanut dressing

MAINS

Roasted butternut squash risotto
Ras el hanout seasoned butternut squash and
grilled goat's cheese with sage and watercress

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

Sea bream
Crushed potatoes with fennel,
spinach and baby basil

Mussels marinere
Mussels, white wine and shallots
with thick cut chips

Lamb pappardelle
Slow braised lamb and beef ragu with sundried
tomatoes, parsley and lemon gremolata

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	3.95	Sprouting broccoli, lemon oil and sea salt	4.25
Thick cut chips	3.75	Green leaf salad with mixed herbs	3.25	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Truffle and Parmesan chips	4.75	Truffle mashed potato	4.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Extra virgin olive oil mashed potato	3.75	Creamed spinach, toasted pine nuts and grated Parmesan	3.95		
Jasmine rice with toasted sesame	3.50				

DESSERTS

Strawberry ice cream
With pistachios and a white chocolate sauce

Cherry panna cotta
Set vanilla cream with cherries
and Kirch liquer

Fourme d'Ambert
A French blue cheese from the Auvergne
region, served with rye crackers,
apple and celery

Malted banana ice cream
Served with warm salted caramel sauce
Sticky toffee pudding
With clotted cream and salted caramel sauce

THE NORWICH DIGEST



New Spring Menu

Celebrate spring with our new dishes full
of seasonal ingredients and refreshing cocktails
bursting with fruity and floral flavours.



Plantation Garden

Visit the Norwich Plantation Gardens which blooms
with flora and fauna 365 days a year.



Norwich Castle Museum

Embark on a guided tour of the historic Norwich
Castle. Climb up the Norman staircase and explore
360-degree views from high above the city.



Gift Experiences

Gift the magic of The Ivy this Mother's day,
purchase a gift experience today.



Little tots Puppet Making

Plan a family trip to the Norwich Puppet Theatre
for some feathery fun. Led by their expert
workshop team, create wonderful bird puppets
with your toddler to take home on 30 March.



Wensum River Walk

Enjoy a colourful and tranquil walk by the Wensum
River and take in panoramic green spaces with
wonderfully historic views.

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 of 12.5% will be added to your bill.