

Ivy's & Stanley's sample menu

Served 12:30pm – 9:30pm

Snacks

Bacon scone, British honey, clotted cream – (D, G)	2
Treacle bread, cultured butter, smoked sea salt – (D, G)	4

Small plates

Shaved sprouts, ranch dressing, blue cheese, candied hazelnuts, chestnut – (D, Nut)	6
Beef fat chip, smoked cod roe, lime, malt vinegar – (Sul, E, F)	7
Cured Trout, salted cucumber, Japanese radish, togarashi – (F)	7
Pan fried scallops, celeriac, vanilla, pickled shallot – (Sul, D)	8
Roast ratte, Truffle Baron Bigod, pickled shallot, chives – (D)	10

Large plates

Vadouvan curried cauliflower, dates, pickles, puffed rice – (Sul)	16
Salsify, wild mushroom, Lincolnshire Poacher sauce, brioche crumb – (D, G, Sul)	24
BBQ pigeon breast, squash, game sauce, candied pinenuts, pink peppercorn, sage – (Sul, Nut)	28
Pan seared cod, squid & Nduja XO, parsnip, lemon, smoked fish sauce – (F, Mol, D, Sul)	30
Black treacle braised short rib, creamed potatoes, confit carrot, carrot top hazelnut pesto – (D, Sul, N)	36

Allergen key: (C) celery, (G) cereals containing gluten, (CR) crustaceans, (E) eggs, (F) fish, (L) lupin, (D) milk dairy, (Mol) molluscs, (Mus) mustard, (P) peanuts, (Ses) sesame, (Soy) soybeans, (Sul) sulphites and (Nut) tree nuts.

If you have any other dietary requirements, please speak to us about the ingredients in our dishes before placing your order.

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