

THE IVY

SPRING 2010

Menu 1 - £44.00

Mixed beetroots, soft goat's curd & ruby leaves
with toasted pine nuts

Breast of corn-fed chicken
with roasted butternut squash & lentil salsa

Butterscotch ice cream
with caramel shortbread

A selection of teas, coffee
and petit fours

Menu 2 - £47.00

Baked asparagus tart
with melted Beenleigh Blue

Fillet of Gilthead sea bream
with braised arrocina beans & squid

Pavlova
with mixed berries

A selection of teas, coffee
and petit fours

Menu 3 - £48.00

Hot-smoked salmon
with soft boiled quail's eggs, dandelion and horseradish

Ivy shepherd's pie
with buttered peas & carrots

Crème brûlée with raspberries

A selection of teas, coffee
and petit fours

Menu 4 - £50.00

Atlantic prawns
with avocado, gem hearts & shaved fennel

Slow roast pork belly
with spring vegetables & cider sauce

Cherry tart
with black cherry ripple ice cream

A selection of teas, coffee
and petit fours

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Menu 5 - £52.00

White asparagus
with Parma ham & shaved pecorino

Fillet of cod
with braised artichokes,
broad beans & mint

Rhubarb, rhubarb, rhubarb

A selection of teas, coffee
and petit fours

Menu 6 - £56.00

Yellowtail sashimi
with coriander shoots, sesame
and ponzu dressing

Spiced roasted breast & caramelized leg of duck
with fragrant herb & papaya salad

Mango 'upside-down' cake
with coconut & lime ice cream

A selection of teas, coffee
and petit fours

Menu 7 - £59.00

Marinated salmon
with cucumber, pink grapefruit
and wild herb salad

Rump of lamb
with pearl barley & spring vegetable cassoulet

Chocolate pudding soufflé

A selection of teas, coffee
and petit fours

Menu 8 - £62.00

Seared scallops
with broad bean relish & pancetta

Fillet of sea bass
with caponata & basil

Lemon semi-freddo
with blood oranges

A selection of teas, coffee
and petit fours

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Menu 9 - £65.00

Foie gras terrine
with rhubarb chutney & toasted brioche

Fillet of halibut
with wild garlic mousseline, asparagus
and shrimps

Amedei chocolate & hazelnut torte

A selection of teas, coffee
and petit fours

Menu 10 - £73.00

Dressed Dorset crab
with celeriac remoulade

Herb roasted fillet of Bannockburn beef
with creamed spinach
and sautéed girolles

Baked Alaska
with warm strawberries

A selection of teas, coffee
and petit fours

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Seasonal vegetables are served with all main courses unless they are already included. Once you have chosen your menu, we will be happy to suggest alternative dishes for any guests who are vegetarian, vegan or have specific dietary requirements.

Cheese boards may be provided for any of the menu examples (some are shown priced) and will consist of bespoke selections of three farmhouse cheeses, chosen from our suppliers, accompanied with our own home-made biscuits and chutney. We can provide a selection of regional or country cheeses in accordance with your preference and our chef will be pleased to make specific recommendations.

Cheeses are served plated or on boards to share at an additional charge of £7.50 per portion.

A savoury addition or alternative to dessert can include:

- ❖ Buck Rarebit
- ❖ Welsh Rarebit
- ❖ Scotch Woodcock

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WHITE

Europe

Muscadet de Sèvre et Maine 'sur lie', Domaine la Morinière 2008 France	26.00
Gavi di Gavi Morgassì Superiore 2008 Italy	32.75
Bourgogne Aligote, Domaine Jean-Yves Devevey 2008 France	35.00
Vouvray 'Sec', Domaine Bourillon D'Orléans, Loire Valley 2008 France	36.75
Limoux 'Terres Amoureuses', Château d'Antugnac 2008	36.75
Saar Riesling, Van Volxem, 2007 Germany	37.00
Saint-Véran 'Les Terres Noires', Domaine des Deux Roches, Burgundy 2008 France	44.00
Chablis, Domaine des Maronniers 2008 France	41.00
Pinot Grigio 'Lis Neris', Alvaro Pecorari, Isonzo del Friuli 2008 Italy	45.00
Pouilly-Fumé 'La Charnoie', Domaine Patrick Coulbois, Loire 2008, France	40.50
Sancerre, Jean-Marc Crochet, Loire Valley 2008 France	44.00
Gewürztraminer 'Gesetz', Domaine André Rieffel 2008 France	46.00
Mâcon-Milly-Lamartine 'Clos de la Crochette', Les Héritiers du Comte Lafon, Burgundy 2007 France	49.00
Bandol Blanc, Domaine de Terrebrune, Provence 2008 France	53.00
Rioja Blanco Finca Allende 2007 Spain	56.00
Clivi "Galea" Tocai Friulano/Verduzzo, Collio Orientali 2003 Italy	50.00
Chablis 1er Cru Montmains, Jean-Claude Bessin 2007 France	53.00
Condrieu, Cuvée de Chéry, Rémi & Robert Niero, Rhône 2007 France	95.00

New World

Pulenta Estate Chardonnay, Mendoza 2008, Argentina	29.50
Waterford Estate Chardonnay, Stellenbosch 2008, South Africa	37.00
Isabel Estate Sauvignon Blanc, Marlborough 2009, New Zealand	40.25
Isolation Ridge Riesling, Frankland Estate, Frankland River 2009, Australia	46.00
Viognier/Chardonnay Bien Nacido Cuvée, Qupé Winery, Santa Maria 2007, USA	43.00
Marsanne, Qupé Winery, Santa Ynez Valley, 2007, USA	46.00
Chardonnay "Cuvée Arthur", Domaine Drouhin 2007, Oregon	48.00
Pinot Gris, Amisfield Estate, Central Otago 2007, New Zealand	63.50
Hyde Vineyard Chardonnay, David Ramey, Carneros, Napa 2007, USA	125.00

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RED

Europe

Pinot Noir 'Fumes Noires', J et F Lurton, Vin de Pays d'Oc 2008 France	27.50
Côtes-du-Rhône 'Nature' Perrin et Fils 2008 France	31.00
Château des Gravières, Portets, Graves 2005 France	35.75
Rioja 'La Montesa', Palacios Remondo 2006 Spain	39.75
Minervois La Livinière, Château de Cessero, Languedoc 2006 France	35.75
Dolcetto d'Alba 'Bosci di Berri', Podere Marcarini, Piedmont 2007	42.00
Vacqueyras "Pavane", Domaine Guy Daniel, Rhône 2007 France	37.25
Douro Tinto 'Aguia', Quinta de la Rosa, Pinhao 2006 Portugal	38.25
Sancerre Rouge, Domaine David Sautereau 2008 France	39.25
Fleurie 'Les Moriers', Domaine Michel Chignard, Beaujolais 2008 France	43.00
St Chinian, Domaine Hecht & Bannier, Languedoc 2005 France	39.75
Bourgeuil 'Le Haut de la Butte' Domaine de la Butte, Loire 2006 France	42.00
Blaufrankisch 'Eisenberg', Uwe Schiefer 2007	45.00
Chianti Classico, Castello di Bossi 2006 Italy	47.00
Crozes-Hermitage, Domaine des Entrefaux, Rhône 2006 France	48.00
Château du Gaby, Canon-Fronsac, Bordeaux 2004 France	53.00
Nebbiolo d'Alba 'Valmaggiore', Luciano Sandrone, Piedmont 2006 Italy	69.00
Toro, Bodegas y Vinedos Pintia 2005 Spain	85.00
Chateaneuf-du-Pape, Domaine Charvin, Rhône 2004 France	75.00
Côte-Rôtie, D & B Duclaux 2004	90.00
Barolo 'Vigna Rionda', Luca Roagna, Piedmont 2003 Italy	112.00
Priorat 'Finca Dofi', Alvaro Palacios, Gratallops, 2006 Spain	127.00
Château de Beaucastel, Chateaneuf-du-Pape 2001 France	189.00
Clos Vougeot Grand Cru, Domaine Méo-Camuzet 2003 France	224.00
Vega Sicilia 'Unico', Ribera del Duero 1996 Spain	245.00

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New World

Incredible Red Zinfandel, Peachy Canyon Winery, Paso Robles, California 2006 USA	31.75
Olmo's Reward Cabernet Franc/Merlot 2004 Australia	45.00
Peregrine Pinot Noir, Central Otago 2008 New Zealand	60.00
'Neyen', Neyen Estate, Apalta Valley, Colchagua 2005 Chile	66.00
Geyserville, Zinfandel Blend, Ridge Vineyard, Santa Cruz 2006 USA	64.50

CHAMPAGNE

Gaston Chiquet 1 ^{er} Cru Brut Tradition N.V.	56.00
Francois Diligent Brut Rose NV	61.50
Louis Rederer Brut NV	61.50
Pol Roger Pure Brut NV	72.00
Rosé Billecart-Salmon Brut NV	87.00
Alfred Gratien Brut Millesimé 1998	76.50
Jacquesson Extra Brut 1997	112.00
Krug Grande Cuvée NV	178.50
Krug Vintage 1998	326.00

ROSÉ

Château de Fonscolombe Rosé, Côteaux d'Aix en Provence 2009 France	25.00
Sancerre Rosé, Domaine Sautereau, Loire Valley 2008 France	39.25
Vin Gris de Cigare, Bonny Doon Winery, Santa Cruz, California 2008 USA	41.00
Bandol Rosé, Domaine de Terrebrune, Provence 2008 France	52.00

DESSERT

Côteaux du Layon 'St. Aubin', Domaine des Forges, 2008 France	45.00
Muscat de Beaumes de Venise, Domaine de Durban, Rhône Valley 2007 France	50.00
Banyuls 'Cuvée Joseph Géraud', Domaine Piétri Géraud, Collioure 2000 France	51.00
Château Partarrieu, Sauternes 2007 France	58.00
Tokaji Aszú 6 Puttonyos, Tokaji Oremus, Tolcsva, Hungary 2000 500ml	82.00

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SPIRITS & DIGESTIFS

Spirit with mixer	7.50	Spirit with juice	8.00
Cognac Maxime Trijol Classic VSOP	7.50	Armagnac Domaine Hourtica 1980	7.75
Baron de Sigognac 10 Year Old	7.50	Niepoort Colheita 1988, Tawny	13.50
Taylor's LBV 2003	6.50	Cognac Ragnaud Sabourin XO	24.00

BEERS

Clausthaler Low Alcoholic Beer 0.50abv	3.00	Peroni, Italy	3.75
Fullers Ale, London, England	4.00	Budvar, Prague, Czech Republic	3.75

MINERALS

San Pelegrinno	4.00
Evian	4.00
Fresh Orange and Grapefruit ltr.	9.75
Fresh Cranberry Juice ltr.	8.50
Fresh Pear Juice ltr	9.50
Fresh Apple juice ltr	9.50