

START

Soup of the day	£5.50
Crusty bread, butter	
Fig, red onion & feta tart	£7.50
Thyme shortcrust pastry, dressed leaf, raspberry vinaigrette & balsamic reduction	
Pan seared scallops	£8.50
Samphire, Cauliflower purée, white truffle oil, crispy chorizo	
Aromatic beef kofta	£8.00
Pickled courgette, cucumber & mint salad, mint yoghurt	
Roasted field mushroom & blue cheese	£6.50
Onion toast, rocket & white wine cream	
Smoked duck breast salad	£8.00
Crunchy veg, sesame seeds, crispy shallot rings, sweet chilli dressing	
Heirloom tomato & mozzarella salad (N)	£7.50
Pine nuts, basil oil, pink peppercorn, smoked sea salt, dressed leaf	

SHARER for 2

Box baked sharing Camembert	£11.95
Confit garlic, spiced tomato chutney, leaves, pickles, baguette	
Antipasti sharing board	£15.50
Cobble lane beef salami, red wine & peppercorn Suffolk salami, Somerset spicy chorizo poker, Oxsprings air dried ham, Dorset cold smoked mutton, olives, piquanté peppers, cornichons, guindillas, tomato chutney, smoked mozzarella sticks, crusty bread	

Please let us know if you suffer from any food allergies or dietary restrictions or would like to see our folder containing a list of dishes containing any of the EU top 14 allergens. We use unpasteurised cheeses in our kitchen- please let us know if you would like an alternative. An optional service charge of 10% is added to parties of 8 or more. (V) – suitable for vegetarians (N) – contains nuts. The Environmental Health Officer advises that eating partially or uncooked meat, seafood and eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.

MAIN

Honey & mustard glazed pork tenderloin	£17.50
Potato gratin, sausage bonbons, sautéed leeks, tender stem broccoli, wholegrain cream sauce	
Pan fried duck breast	£17.50
Pomme purée, spring onion, burnt orange, fig & asparagus, red wine & thyme jus	
Lamb rump	£19.50
Parmentier potatoes, baby nâvet & chantenays, buttered samphire, caramelised shallot purée, minted jus	
Masala battered monkfish tail	£18.00
Lemon & spring onion brown rice, crispy cavolo nero, garden peas, lemon oil, micro coriander, Thai pea sauce	
Lemon butter chicken (N)	£17.00
Crushed pine nut crust, oven roasted heirloom tomato & mozzarella cous-cous, tomato & basil sauce	
Fish of the day (See server)	£17.50
Crushed minted peas, sautéed new potatoes, chive beurre blanc	
Chargrilled asparagus, pea & mint risotto	£15.50
Crispy airdried ham, parmesan crisp, dressed rocket	



STEAKS

All steaks served with home-made chips, slow roasted garlic & thyme cherry tomato salad & a choice of: Green pepper corn sauce, blue cheese sauce or pink peppercorn butter

8oz Rump	£19.00
10oz Rib eye	£22.00
8oz Fillet	£28.00

SIDES

Bowl of chips	£3.25
Seasonal vegetables	£3.25
Mashed potatoes	£3.25
House salad	£3.25
Confit garlic & crusty bread	£3.25

Ask your
server for the
dessert wine
list...

DESSERTS

Blueberry soufflé

Blueberry sauce & vanilla ice cream

£7.00

Lemon posset

Chewy meringues, dark chocolate & raspberry crumb

£6.75

Rhubarb & ginger crumble tart (N)

Laurel crème Anglaise

£7.00

Hot vanilla sugar doughnut holes

Strawberry jam & clotted cream

£6.50

White chocolate & raspberry parfait (N)

Praline, macerated raspberries, dark chocolate & orange crumb

£7.00

Tropical macaroon pavlova

Mango & passionfruit, vanilla cream, dark chocolate sauce

£6.50

The Ivy Inn cheese board (N)

Cornish Kern & spiced tomato chutney, Brie de Meaux & red onion marmalade,
Bosworth ash goat's cheese & fig, Blue Monday & grapes,
selection of biscuits

£9.00

Selection of Movenpick ice creams

Vanilla, chocolate, caramel, rum & raisin, strawberry,
lemon sorbet, raspberry sorbet

£2.10 per scoop

Hot Beverages

Selection of teas	£2.00	Flat white	£3.10
Espresso	£2.50	Mocha	£3.10
Espresso macchiato	£2.50	Cappuccino	£3.10
Double espresso	£2.80	Latte	£3.10
Double espresso macchiato	£2.80	Hot chocolate	£3.10
Americano	£2.80	Liqueur coffee	£5.20

Decaffeinated, soya milk and lactose free available on request. Please see your server.