

## PRE & POST THEATRE MENU

4:30PM – 7PM 🍀 9:30PM – 11:30PM

Monday – Sunday

(excl Saturday)

Two courses

16.50



Three courses

21.00

### Bang bang chicken

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

### Smoked mackerel

*Smoked mackerel rillettes with pepper and granary toast*

### Creamed white onion soup

*Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons*



## MAINS



### Roasted butternut squash with grains

*Buckwheat, chickpea, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing*

### Hoisin-glazed crispy duck leg

*Pak choi, coriander mashed potatoes, sesame seeds, steamed broccoli and red wine sauce*

### Roast hake

*White bean and leek cassoulet, pork lardons and baby onions*

### Steak, garlic butter and thick cut chips

*Chargrilled minute steak, garlic butter, thick cut chips and watercress  
£3.95 supplement*

## SIDES

Peas, sugar snaps and baby shoots

3.25

Thick cut chips

3.75

Truffle and Parmesan chips

4.50

Olive oil mashed potato

3.50

Jasmine rice with toasted sesame

3.50

Green beans and roasted almonds

3.75

Herbed green salad

3.25

Creamed spinach, toasted pine nuts

3.95

and grated Parmesan

Sprouting broccoli, lemon oil and sea salt

3.75

San Marzanino tomato and basil salad

3.95

with Pedro Ximenez dressing

Baked sweet potato, harissa coconut “yoghurt”,

3.75

mint and coriander dressing



## DESSERTS



### Barber's mature Cheddar

*Aged Cheddar cheese, served with rye crackers, apple and celery*

### Rich chocolate mousse

*Dark chocolate mousse with raspberries and a salted crunchy peanut caramel topping*

### Strawberry ice cream

*With pistachios and a white chocolate sauce*



## WINES BY THE GLASS



*Sparkling Prosecco, Bisol, Jeio,*

*Veneto, Italy 6.95*

*Sparkling The Ivy Collection Champagne,*

*Champagne, France 9.75*

*White Grenache Blanc, Lierre, Languedoc, France 5.95*

*Rosé Grenache Rosé, Lierre Languedoc, France 5.95*

*Red Grenache Rouge, Lierre, Languedoc, France 5.95*



## COFFEE



**Pot of coffee and cream 3.75**

**Cappuccino, Latte, Americano,  
Flat white, Espresso, Macchiato 3.50**

**Salted caramel espresso martini Alcoholic 8**

**Hot chocolate – milk / mint / white 4.25**

**Vanilla shakerato iced coffee 4**

*Espresso shaken with ice, served in a martini glass*

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

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.