



The Ivy Restaurant

Welcome to
The Ivy Restaurant
At the BW Ivy Hill Hotel

Please note some of our
dishes may contain traces of
Nuts, Seeds and other Allergens

From time to time we produce a selection
of Seasonal Specialities for you to choose from

We can prepare anything simpler if required
Please ask the manager on duty for assistance

A 10% Discretionary Service Charge
will be added to your total bill.

For Parties of ten guests or more
there is an Obligatory 10% Service Charge

All prices are inclusive of VAT @ the Current Rate



let's begin

Crab Risotto

Mussels, Sorell, Parmesan

£6.00 / £10.00

Soft Boiled Duck Egg

Potato Salad, Cress, Thyme Soldiers

£5.00 / £9.00

Carpaccio of Beef Fillet

Wild Rocket, Horseradish Shavings, Shallot Dressing

£7.50 / £12.50

Pork and Rabbit Terrine

Red Wine Jelly, Farmhouse Granary Toast

£6.00 / £10.00

Smoked Haddock Chowder

Potato, Onion, Sweetcorn and Corriander

£5.00 / £9.00

Warm Ragstone Goats Cheese

Beetroot Salad, Braeburn Apple Puree, Pickled Walnuts

£6.50 / £11.00

All the above dishes can be served as a generous portion



in the main

Roast Ox Liver

Smoked Bacon, Champ Mash, Sauté Cabbage

£14.00

Oriental Pork Belly

Pak Choi, Beansprouts, Anis and Ginger Glaze

£15.00

Spatchcock Poussin

Wild Mushroom, Spinach and Lyonnaise Onions

£16.00

Char-grilled Sirloin Steak

Roasted Cherry Vine Tomatoes, Field Mushroom, Handcut Chips

£18.00

Smoked Cheddar and Shallot Pasty

Buttered Green Vegetables

£12.50

Honeyed Swede and Butternut Hot Pot

Boulangère Potatoes, Crusty Bread

£12.50



let's finish with

Lemon Curd

Ginger Oat Biscuits, Caramelised Almonds

£5.00

Hazelnut Treacle Tart

Devonshire Clotted Cream

£5.00

Pear Steamed Pudding

Poached Rhubarb, Custard Ice Cream

£5.50

Milk Chocolate Mousse

Dark Chocolate Centre, Mint Chocolate Crisp

£5.00

Baked Vanilla Cheesecake

Bittersweet Kumquats

£5.00

Selection of Ice Creams and Sorbets

Local and Home-made

£4.50

Selection from Farmhouse Cheese Board

Celery, Grapes, Chutney and Biscuits

£6.50



Sunday Lunch Menu

SPECIAL SPRING OFFER
ALL MAIN COURSES AT

£8.00

Available 12.00pm – 4.30pm (Last Orders)

Appetisers

	Adult	Child
Homemade Soup of the Day (v)	£3.00	£2.00
Salad of Tomato & Mozzarella with Basil & Olive Oil (v)	£4.00	£3.00
Classic Prawn Cocktail served with Granary Bread	£4.50	£3.50
Parfait of Chicken Livers with Red Onion Marmalade	£4.50	
Ham Hock Terrine with Piccalilli and Granary Toast	£4.50	
Penne Pasta in a Rich Tomato Sauce (v)	£5.00	£3.50
Steamed Mussels with White Wine, Herbs and Crusty Bread	£5.50	

Main Courses

	Adult	Child
Fish Pie with Whipped Potatoes & Sautéed Green Vegetables	£8.50	
Breast of Chicken 'Milanese' served with Penne in a rich Tomato Sauce	£9.00	
Vegetarian Moussaka with a Ragout of Vegetables (v)	£9.00	
Slow-roasted Belly of Pork on Bubble & Squeak with Red Wine Sauce	£9.00	£5.00
Risotto of the Day (v)	£10.00	£5.00
Sausage & Mash with Onion Gravy	£10.00	£5.00
Deep-fried Fish of the Day in Beer Batter served with Rustic Chips & Peas	£10.00	
Roast Loin of Pork *	£10.00	£5.00
Roast Rib of Beef *	£12.00	£6.00

* Served with Yorkshire Pudding, Roast Potatoes & Vegetables

Family Roast

A whole, 3lb Free-range Chicken (for up to 4 adults) £30.00

Presented to your table, carved & served with Sage & Onion Stuffing, Chipolata Bacon Roll, Yorkshire Pudding, Roast Potatoes and Vegetables



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Side Dishes

Garlic Ciabatta Bread	£2.00
Vegetable Selection (Additional to those listed within the dishes)	£2.00
Mixed Green or Tomato & Onion Salad	£2.00
Mashed Potatoes	£2.00
Rustic Chips	£2.00

Just For the Kids

Battered Goujons of Fish served with Rustic Chips & Peas	£5.00
Breaded Goujons of Chicken Breast served with Rustic Chips & Peas	£5.00

Children's Dishes, where listed in the menu, are available for children aged between 2 & 10 years old

Desserts

	Adult	Child
Tiramisu	£4.25	
Vanilla Crème Brûlée	£4.25	
Dark Chocolate and Orange Mousse with Orange Cream	£4.25	
Creamed Rice Pudding with a Rhubarb Compote	£4.25	£2.50
Selection of Ice Creams or Sorbets	£4.25	£2.50
Bread & Butter Pudding	£4.25	£2.50

Please also ask about our Desserts of the Day

Platter of British Cheeses with Grapes, Celery & Crackers	£4.75
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Filter Coffee or Tea & Chocolates	£2.00
Espresso, Latte or Cappuccino & Chocolates	£2.50

Please see our Coffee Menu for the full selection available



Wine List

White

La Passerelle Blanc, VDP Comte Tolosan, France

Crisp, dry, light and refreshing – a fruity and well balanced wine

W01 - £16.00

Sauvignon Blanc, Santa Puerto, Chile

Fresh and fruity style with an aromatic nose and crisp taste

W02 - £18.00

Chenin Blanc, Broken Rock, South Africa

Fresh clean and lively wine from the Western Cape, enjoyable with rich food

W05 - £18.50

Semillon / Chardonnay, Richmond Ridge, Australia

A subtle blend of grapes producing a fresh, fruity wine that is not too dry

W06 - £19.50

Gavi, Antario, Italy

A subtle dry wine made from the Cortese grape

W07 - £23.50

Frascati, Superiore, Cantine San Marco, DOC, Italy

Fresh, medium bodied wine, with a good structure – fresh tropical fruit

W08 - £19.50

Pinot Grigio, 'Ca Lungchetta' Botter, Italy

Dry with a subtle finesse and hints of almond blossom and peaches

W09 - £19.50

Sauvignon Blanc, Fairfield, New Zealand

A wine of consistently high standard, aroma of gooseberries, lemon & crushed nettles

W10 - £25.50

Chablis, Le Manoir, France

A delicious full fruit wine, with slight flinty undertones and steely character

W11 - £28.50

Rose

Pinot Grigio Rosè, Italy

The bouquet is elegant and delicate and the palate is light, dry and crisp

W03 - £19.50

Pinotage Rosé, Broken Rock, South Africa

A deeply refreshing burst of red cherry & ripe strawberry flavours.

W12 - £19.50



Wine List

RED

La Passerelle Rouge, VDP de L'Herault, France

A light, smooth, well-balanced & easy drinking Vin de Pays

W21 - £16.00

Merlot, Santa Puerto, Chile

The merlot grapes make excellent wine – lots of concentration

W22 - £18.00

Chianti, Castillo di Querceto, Italy

Plenty of wild berry fruit flavours, easy drinking. A full rich red wine

W23 - £20.00

Shiraz / Cabernet, Richmond Ridge, Australia

Medium bodied with soft ripe fruit flavours of raspberry

W24 - £19.50

Château L'Orangerie, Bordeaux, France

A light firm wine with a good balance from Bordeaux

W25 - £20.00

Shiraz, Rocheburg, Western Cape, South Africa

Fresh, medium bodied wine with good structure – aromas of red fruit,

W26 - £20.50

Pinotage, Broken Rock, South Africa

Unique to South Africa, this grape variety gives a rich full-bodied red wine

W27 - £22.50

Rioja Vega Crianza, Bodegas Meurzo, Spain

Matured in oak casks, a smooth velvety wine with a slight aromatic finish

W28 - £25.50

Pinot Noir, Totara Hill, New Zealand

A fine example of an easy drinking red wine with black cherry

W28 - £26.50

Fleurie, La Chapelle des Bois, France

Subtle, light and fruity–cherry overtones and serious tannins–tight and racy to the finish

W31 - £27.50

Chateauneuf du Pape, Innocenti, France

A rich, full bodied, smooth wine with touches of ripe plums and smooth fruit

W32 - £34.50



Wine List

Champagne & Sparkling Wine

Marquis de la Cour, Brut, France

A lively, clean & fresh sparkling wine

W45 - £20.50

Prosecco Rosè, Zonin, Italy

A Vibrant pink wine with a taste of summer berry fruits and a delicate fragrant nose

W46 - £26.50

Charles Vercy NV, Brut, Champagne, France

Well-balanced with a fine, crisp fruit flavour – very elegant and refreshing

W47 - £37.00

Paul Herard NV, Brut Rosé, Champagne, France

Delicate pink colour with gentle soft fruit aromas – refined with good intensity

W49 - £43.00

Moet et Chandon NV, Brut Imperial

World famous Champagne, which deserves every plaudit

W50 - £53.00

Veuve Clicquot NV, Brut, Champagne, France

Fuller and richer than many non-vintage champagnes,

W51 - £58.00

Laurent Perrier Cuvee Rosé, Champagne, France

The finest non-vintage Rosé Champagne. Evocative summer fruit aroma

W52 - £76.00

Champagne ~ 200ml

Verve Clicquot NV, Brut, Champagne, France

This small format bottle is perfect for one or for two to share a taster!

W59 - £15.50

Strathmore still & sparkling water 750ml

£3.75