



# The Ivy Restaurant

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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

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### 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

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### 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

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### 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

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Available 12.00pm – 4.30pm (Last Orders)

### Appetisers

	<b>Adult</b>	<b>Child</b>
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

	<b>Adult</b>	<b>Child</b>
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



## Sunday Lunch Menu

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Available 12.00pm – 4.30pm (Last Orders)

### 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

	<b>Adult</b>	<b>Child</b>
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

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### White

#### La Passerelle Blanc, VDP Comte Tolosan, France

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

**W01 - £15.00**

#### Sauvignon Blanc, Santa Puerto, Chile

Fresh and fruity style with an aromatic nose and crisp taste

**W02 - £17.00**

#### Chenin Blanc, Broken Rock, South Africa

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

**W05 - £17.50**

#### Semillon / Chardonnay, Richmond Ridge, Australia

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

**W06 - £19.00**

#### Gavi, Antario, Italy

A subtle dry wine made from the Cortese grape

**W07 - £22.50**

#### Frascati, Superior, Cantine San Marc, DOC, Italy

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

**W08 - £18.50**

#### Pinot Grigio, 'Ca Lunghetta' Botter, Italy

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

**W09 - £18.50**

#### Sauvignon Blanc, Fairfield, New Zealand

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

**W10 - £24.50**

#### Chablis, Le Manoir, France

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

**W11 - £27.50**

### Rose

#### Pinot Grigio Rosè, Italy

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

**W03 - £18.50**

#### Pinotage Rosè, Broken Rock, South Africa

A deeply refreshing burst of red cherry & ripe strawberry flavours

**W12 - £18.50**



## Wine List

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### Red

#### La Passerelle Rouge, VDP de L'Herault, France

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

**W21 - £15.00**

#### Merlot, Santa Puerto, Chile

The merlot grapes make excellent wine – lots of concentration

**W22 - £17.00**

#### Chianti, Castillo di Querceto, Italy

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

**W23 - £19.00**

#### Shiraz / Cabernet, Richmond Ridge, Australia

Medium bodied with soft ripe fruit flavours of raspberry

**W24 - £19.00**

#### Chateau L'Orangerie, Bordeaux, France

A light firm wine with a good balance from Bordeaux

**W25 - £19.00**

#### Shiraz, Rocheburg, Western Cape, South Africa

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

**W26 - £19.50**

#### Pinotage, Broken Rock, South Africa

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

**W27 - £21.50**

#### Rioja Vega Crianza, Bodegas Meurzo, Spain

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

**W28 - £24.50**

#### Pinot Noir, Totara Hill, New Zealand

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

**W29 - £25.50**

#### Fleurie, La Chapelle des Bois, France

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

**W31 - £26.50**

#### Chateauneuf du pape, Innocenti, France

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

**W32 - £33.50**



## Wine List

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### Champagne & Sparkling Wine

Marquis de la Cour, Brut, France

A lively, clean & fresh sparkling wine

**W45 - £19.50**

Prosecco Rosè, Zonin – Italy

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

**W46 - £25.50**

Charles Vercy NV, Brut, Champagne, France

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

**W47 - £36.00**

Paul Herard NV, Brut Rosè, Champagne, France

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

**W49 - £42.00**

Moet et Chandon NV, Brut Imperial

World famous Champagne, which deserves every plaudit

**W50 - £52.00**

Verve Clicquot NV, Brut, Champagne, France

Fuller and richer than many non-vintage champagnes

**W51 - £57.00**

Laurent Perrier Cuvee Rosè, Champagne, France

The finest non-vintage rose champagne. Evocative summer fruit aroma

**W51 - £75.00**

### Champagne ~ 200ml

Verve Clicquot NV, Brut, Champagne, France

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

**W59 - £15.00**