

# The Ivy The Restaurant And Its Recipes

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## [Books] The Ivy The Restaurant And Its Recipes

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### The Ivy The Restaurant And

#### **SPARKLING SANDWICHES - The Ivy Oxford Brasserie**

The Ivy Cure sesame seeds and coriander Black pepper, lemon, and dark rye bread The Ivy Cure smoked salmon and crab - 1275 A quenelle of crab and dill cream, lemon, dark rye bread Lobster risotto - 1295 Samphire, basil, Arborio rice, finished with a shellfish foam Steak tartare - 950 Hand-cut raw beef striploin with a Tabasco

#### **SPARKLING THE IVY STARTERS AFTERNOON TEA**

Hand-cut raw beef striploin The Ivy vegan spice mix, tomato juice with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary The Ivy Cure smoked salmon - 1075 Black pepper, lemon, and dark rye bread Asparagus with Warm asparagus spears with baby watercress The Ivy Cure smoked salmon and crab - 1375

#### **SPARKLING THE IVY AFTERNOON TEA STARTERS**

The Ivy Royale 1075 Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne The Ivy Bloody Mary 850 The Ivy vegan spice mix, tomato juice and Wyborowa Vodka Peach Bellini 850 Peach pulp and Prosecco Aperol Spritz 950

#### **SANDWICHES - The Ivy St Albans Brasserie**

The Ivy Cure sesame seeds and coriander Black pepper, lemon, and dark rye bread The Ivy Cure smoked salmon and crab - 1275 A quenelle of crab and dill cream, lemon, dark rye bread Lobster risotto - 1295 Samphire, basil, Arborio rice, finished with a shellfish foam Steak tartare - 925 Hand-cut raw beef striploin with a Tabasco

#### **SPARKLING THE IVY STARTERS AFTERNOON TEA**

The Ivy Royale 1075 Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne The Ivy Bloody Mary 850 The Ivy vegan spice mix, tomato juice and Wyborowa Vodka Peach Bellini 850 Peach pulp and Prosecco Aperol Spritz 950

### **SPARKLING SANDWICHES - The Ivy Buchanan Street Glasgow**

The Ivy vegan spice mix, tomato juice and Wyborowa Vodka Duck liver parfait - 775 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche Seared Atlantic scallops - 1250 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb The Ivy Buchanan Street shepherd's pie - 1450

### **SPARKLING STARTERS THE IVY AFTERNOON TEA**

The Ivy Royale 1075 Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne The Ivy Bloody Mary 850 The Ivy vegan spice mix, tomato juice and Wyborowa Vodka 850 ...

### **SPARKLING THE IVY AFTERNOON TEA THIRST QUENCHERS ...**

Afternoon tea with a glass of The Ivy Champagne almonds and labneh Includes a choice of teas, infusions or coffees MAINS The Ivy Montpellier Brasserie shepherd's pie - 1395 Slow-braised lamb leg with beef, Wookey Chargrilled halloumi - 1395 Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted

### **Ivy Tech Culinary and Conference Center**

- Classroom seating accommodates two guests per 6' table and may require additional table rental

### **First Watch Menu**

THE DAYTIME CAFE BREAKFAST • BRUNCH • LUNCH CLASSIC FAVORITES THE TRADITIONAL BREAKFAST Two fresh cage-free eggs any style with your choice of

### **SPARKLING THE IVY STARTERS AFTERNOON TEA**

The Ivy Royale 1075 Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne The Ivy Bloody Mary 850 Peach Bellini 850 Peach pulp and Prosecco Aperol Spritz 950 Aperol, Prosecco and Fever-Tree Soda with an orange twist

### **SPARKLING THE IVY AFTERNOON TEA THIRST QUENCHERS ...**

The Ivy Royale 1075 Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne The Ivy Bloody Mary 850 The Ivy vegan spice mix, tomato juice and Wyborowa Vodka Peach Bellini 850 Peach pulp and Prosecco Aperol Spritz 950

### **SPARKLING STARTERS THE IVY AFTERNOON TEA**

The Ivy Royale 1075 Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa The Ivy Bloody Mary 850 The Ivy vegan spice mix, tomato juice and Wyborowa Vodka Peach Bellini 850 Aperol Spritz 950 Aperol, Prosecco and Fever-Tree Soda with an orange twist Virgin Spritz 695

### **SPARKLING THE IVY STARTERS AFTERNOON TEA**

Afternoon tea with a glass of The Ivy Champagne Includes a choice of teas, infusions or coffees MAINS The Ivy Montpellier Brasserie shepherd's pie - 1395 Slow-braised lamb leg with beef and West Country Cheddar potato mash Aromatic duck curry - 1795 Coconut-based Keralan sauce with chilli,

choy sum, sweet potato and jasmine rice

**Two Course Prix Fixe Brunch - Ivy Inn**

Two Course Prix Fixe Brunch - \$2399 (20% gratuity added to parties of 6 or more) Includes One Complimentary Drink, Choice Of: Mimosa, Screwdriver, Bloody Mary, Fruit Juice, or Soft Drink

**SPARKLING THE IVY STARTERS AFTERNOON TEA**

The Ivy Cure smoked salmon - 1075 Black pepper, lemon, and dark rye bread The Ivy Cure smoked salmon and crab - 1375 A quenelle of crab and dill cream, lemon, dark rye bread Jackfruit and peanut bang bang salad - 850 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander Stracciatella di bufala - 1195

**Sunday, March 29, 2020 Takeout Menu - Duners Restaurant**

Sunday, March 29, 2020 Takeout Menu Ordering process: We will post our menu daily at 3:30 and will start taking orders at that time Pick up will be avail-