

STARTERS & SMALL PLATES

Perfect as a starter or tapas

Marinated Olives

Halloumi Fries (V)

Crispy deep-fried halloumi with a sweet chilli dip



NO-Meatballs (V) (VGA)

Oven baked in a marinara sauce, mozzarella, with meat-free meatballs & garlic bread

Hot Bites

Southern fried buttermilk chicken bites tossed in buffalo hot sauce with a sour cream drizzle

Hummus (VGA)

Served with roasted chickpeas, warm flatbread, olive oil & paprika dust

Goats' Cheese Bon Bons (V)

Breaded goats cheese balls with roasted red peppers and a pot of chilli jam

Honey BBQ Bites

Southern fried buttermilk chicken bites coated in our sticky honey BBQ sauce & sesame seeds

Cheesy Garlic Bread (V)

10-inch cheesy garlic flatbread pizza

Prawnstar Martini

Fresh king prawns, gem lettuce, sun blush tomatoes, guacamole, Cajun aioli & lemon

Buffalo Shrimp

King prawns in a crispy southern fried coating, tossed in buffalo hot sauce with a sour cream drizzle

Lamb Kofta

Seasoned lamb kofta served with fresh flat bread with tzatziki & pomegranate

Bao Buns (V) (VGA)

Two oriental steamed bao buns with a filling of your choice:

- Beef brisket, pickled red slaw, guacamole & crispy onion
- Sticky BBQ buttermilk chicken with Asian slaw
- Oriental vegetable fritter with Asian slaw (VGA) (V)

SHARES TO START

Steak & Cheese Sharer

Flat iron steak (cooked pink), a whole wheel of melted camembert cheese, caramelised onion chutney and served with slices of crusty French stick to dip

Cheese Fondue Sharer (V)

A whole wheel of melted camembert cheese with fresh thyme & a drizzle of honey, served with slices of crusty French stick to dip and caramelised onion chutney

Loaded Nacho Sharer (V) (VGA)

Nacho tortilla chips with mozzarella cheese, tomato salsa, guacamole, sour cream & jalapenos. Smother your nachos in a choice of either:

- Beef Brisket Chilli
 - Vegetarian Chilli
- (Available as vegan option also)

Mezze (V)

Fresh falafel, hummus & roasted chickpeas, olives, tzatziki, pickled red slaw, chilli jam & warm flat bread. Add some more juicy bits to your mezze:

- Grilled Halloumi
- Two Lamb Koftas

FROM THE FIRE

Hanging Skewers

All our fresh hanging skewers are grilled over the flame

Fajita

Chicken Fajita hanging skewer with grilled peppers, red onions and tomatoes. Served with soft tortilla wraps, lettuce, mozzarella cheese and a trio of sauces - guacamole, tomato salsa & sour cream

Chicken

Mildly spiced marinated chicken breast, peppers, red onion, tomato & lemon. Hung over skin-on fries, coriander house slaw & a pouring pot of melted garlic butter

Lamb Kofta

House rolled and seasoned minced lamb with peppers, tomato and red onion. Hung over our spiced rice, herb tomato sauce, mint yoghurt & labrad

Harissa Halloumi (V)

Harissa spiced halloumi skewered with roasted courgette & peppers. Hung over skin-on fries, pickled red slaw and a pot of chilli jam

FROM THE BUTCHER

Steak

Our steaks are all premium 36-day aged & matured, Dressed over the flame in garlic oil and seasoned with black pepper and sea salt. All served with grilled tomato, garlic & Pyrene flat cap mushroom and skin-on fries

Soz Flat Iron (only to be cooked pink)

10oz Rump

Soz Fillet

Add - Peppercorn Sauce

Grilled Halloumi

King Prawns

KITCHEN COMFORTS

Enchiladas (V) (VGA)

Heist beef brisket or vegetable chilli, wrapped in soft tortillas, smothered in tomato sauce topped with cheese, jalapenos, roast peppers, crispy onions and then baked. Served with a dressed side salad and a pot of sour cream

Southern Fried Basket

Southern fried buttermilk chicken goujons, skin-on fries, onion rings, house slaw & sticky honey BBQ dip

Katsu Curry (VGA)

Deep fried in crispy panko breadcrumbs with katsu curry sauce, topped with spring onion & sesame. Served with Coconut rice, flat bread and pickled red slaw.

- Chicken

- Halloumi (V)

- Courgette (V)

Pesto Salmon

Green Pesto crusted Salmon fillet on a bed of sautéed crispy potatoes, roasted courgette & cherry tomatoes. Served with a red pepper jus

Philly Cheese Steak

Seasoned rump steak strips with sautéed peppers and onions, ample melted cheese and bound in a peppercorn sauce. Served in a thick brischoe hoagie roll topped with crispy onions and a side of skin-on fries

Veggie Meatball Sub (V)

Oven baked plant based meatballs, in marinara sauce served in a thick hoagie roll, with melted cheese & crispy onions with a side of skin on fries

Chicken & Waffles

Two southern fried buttermilk chicken breasts, doughy waffle, lashings of maple syrup, with an extra pot of maple on the side

Bao Basket

Two steamed bao buns filled with Katsu curry chicken bites and rainbow slaw, with a side of salt & pepper fries tossed in grey glazed peppers and onions. Topped with spring onions & sesame seeds with a pot of sweet chilli

FROM THE GARDEN

Buttermilk Chicken Salad

Southern fried buttermilk chicken, brischoe arolates, dressed gem lettuce, sun blush tomatoes, caramelised red onion chutney and parmesan

Warm Harissa Chicken & Chickpea Salad

Spiced chicken breast on a bed of roasted chickpeas, leaf, courgette, peppers, red onion & tomatoes tossed in a harissa lemon and olive oil dressing

Halloumi & Falafel Salad (V)

Grilled halloumi with warm falafel balls, mixed loaf, pickled red slaw & chilli jam

AFTERNOON TEA

Served Until 4.30pm

SAVOURY

Halloumi Fries with Sweet Chilli Dip

Mini Cheeseburger

Mini Prawnstar Martini

Sticky BBQ Chicken Bao Bun

Skin on Fries

SWEET

Biscotti Mikahale

Lemon Tart with Raspberry Crudit

Strawberries with Bagna Sauce to dip

Salted Caramel Brownie

Pistachio Puffries

With Tea or Coffee, Prawnstar Martini or Bottomless Unlimited drinks for 18 hours. Drink options include only - Prawnstar Martini, Prosecco, any bottled beer, any soft drink

BURGERS

All of our burgers are served on a toasted artisan brischoe bun, with skin-on fries

Buttermilk

Southern fried buttermilk chicken breast, Monterey jack cheese, caramelised red onion, mayo, coriander house slaw & lettuce

Oriental (V) (VGA)

South-east Asian inspired vegetable patty, soy glazed peppers and onions, spring onion, spicy mayo and lettuce. Vegan option available

Double Cheese

Two 4oz beef patties, American cheese, burger sauce, red onion & lettuce

The Greek

4oz seasoned lamb patty, grilled halloumi cheese, tzatziki, chilli jam, tomato & lettuce

IVY

Southern fried buttermilk chicken, beef patty, beef brisket chilli, onion rings, cheddar cheese, house slaw & mayo

Why not add an extra beef patty to your burger? Swap any of the meat on our burgers for a moving mountains meat-free patty (VGA)

FLATBREAD PIZZA

All made from doughy artisan flatbreads

Portobello (V)

Sliced portobello mushrooms, green pesto, caramelised onions, mozzarella & goats cheese on a tomato pizza sauce base

Harissa Falafel (VGA)

Spiced harissa base with falafel, mozzarella, roasted chickpeas, courgette, peppers, tomatoes, topped with pickled red slaw

Triple Cheese (V)

Tomato base smothered in mozzarella, parmesan and halloumi cheese with a hint of fresh thyme. Topped with mozzarella and caramelised onion chutney

BBQ Chicken

Sweet and smoky BBQ sauce base with southern fried chicken pieces, mixed peppers, spring onion, mozzarella & cheddar cheese drizzled in ranch sauce

SIDES & SAUCES

Salt and Pepper Fries

Cheesy Peppercorn Fries

Mixed Salad

Coriander House Slaw

Onion Rings

Crusty Bread

Flat Bread

Salsa

Guacamole

Sour Cream

Tzatziki

Chilli Jam

Jalapenos

Peppercorn Sauce

Please make your server aware of any allergies
V = vegetarian option
VGA = vegan option available

ALLERGEN LIST

- 1 Celery
- 2 Cereals containing gluten
- 3 Crustaceans
- 4 Eggs
- 5 Fish
- 6 Lamin
- 7 Milk
- 8 Molluscs
- 9 Mustard
- 10 Nuts
- 11 Peanuts
- 12 Sesame seeds
- 13 Soya
- 14 Sulphur Dioxide (Sulphites)

West IVY

Desserts

Fruit Sundae (VGA)

Vanilla ice cream, raspberries and strawberries, bound in a sweet raspberry coulis and topped with whipped cream



Biscoff Cheesecake

Creamy vanilla cheesecake made with Lotus Biscoff Spread, served with a Biscoff sauce and pouring cream



Double Chocolate Brownie Sundae (GFA)

Vanilla ice cream, crushed brownies, indulgent milk chocolate sauce and whipped cream



Hot Brownie (GFA)

Hot tray baked chocolate brownie, salted caramel sauce and ice cream



Tart Au Citron

A buttery pastry base filled with a Sicilian lemon custard, served with a raspberry coulis, fresh raspberries & ice cream



Pistachio Profiteroles

Fresh cream filled choux profiteroles smothered in pistachio Ganache sauce, fresh raspberries & white chocolate curls



Bueno Waffle

Doughy belgian waffle, smothered in bueno & milk chocolate sauce topped with oreo crumb and vanilla ice cream



Biscoff Profiteroles

Fresh cream filled choux pastry profiteroles smothered in caramelised Biscoff sauce



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VGA = vegan option available

GFA = gluten free available

Allergen Menus