

IVY HOUSE DINNER MENU

STARTERS

- FARMHOUSE VEGETABLE SOUP (Veg)** £8.50
- GRILLED GOAT CHEESE (Veg)** - Asparagus and Caramelised Onion £9.50
- SMOKED HADDOCK AND LEEK FISH CAKE** - Garlic Aioli, Beer Pickled Shallots and Crispy Capers £10.50
- SHRIMPS PROVENÇALE** - King Prawns cooked with Fresh Tomatoes, Parsley, Garlic and Olive Oil £11.50
- IVY HOUSE CRISPY PANCAKE** - Filled with Braised Ox Cheeks in a Rich Red Wine Jus £11.50

MAIN COURSE

- LINGUINI RATATOUILLE (Veg)** - Roast Mediterranean Vegetables cooked in a Provençale Tomato Sauce served with Linguini and Parmesan Cheese £22.50
- MUSHROOM AND VEGETABLE NUT ROAST (Veg and GF)** - Served with New Potatoes, Carrots Tender Stem Broccoli and Red Onion Gravy £23.50
- CREAMY STEAK PASTA** - Steak Strips, Bacon and Mushrooms cooked in a Creamy Red Wine Sauce tossed with Linguini served with Parmesan Cheese £24.50
- PAN FRIED GUINEA FOWL SUPREME** - Parmentier Potatoes, Parma Ham, Tender Stem Broccoli, Confit Carrot and Red Wine Jus £25.50
- GRILLED SEABASS FILLET (GF)** - Grilled Prawns, Saffron New Potatoes, Samphire, Sauce Vierge, Charred Lemon £25.50
- STEAK AND CHIPS (GF)** - Bistro Rump Steak, Chips, Chimichurri Sauce and Salad £26.50
- CUMBRIAN LAMB FILLET (GF)** - Pomme Anna, Tender Stem Broccoli, Confit Carrot, Carrot Puree and Jus £27.50
- LOBSTER, BROWN SHRIMP AND CRAB TORTELLINI** - Lobster Bisque, Samphire, Caviar and Parmesan Cheese £28.50
- FILLET STEAK** - Chips, Grilled Tomato, Mushroom, Café de Paris butter and salad £36.00

SIDES

- BOWL OF CHIPS** £4.50
- SEASONAL VEGETABLES** £4.50
- MIX LEAF SALAD** £4.50
- MIX OLIVES** £6.50
- SOURDOUGH BREAD** - Balsamic Vinegar, Olive Oil and Butter £7.50
- 1 SLICE OF SOURDOUGH BREAD AND BUTTER** £2.50

DESSERTS

STICKY TOFFEE PUDDING - Butterscotch, Honeycomb and Vanilla Ice Cream **£9.00**

CHEESECAKE OF THE DAY WITH VANILLA ICE CREAM **£9.00**

GLUTEN FREE AND VEGAN CHOC BROWNIE - With Double Jersey Ice Cream **£9.00**

ENGLISH LAKES ICE CREAM AND SORBETS - Vanilla, Pistachio, Thunder and Lightning, Raspberry, Lemon, Mango **1 scoop £3.50 | 2 scoops £6.00 | 3 scoops £8.50**

ENGLISH LAKES VEGAN ICE CREAM **£3.50**

5 CHEESE PLATTER **£12.50**

Kidder Ton Ash - Smooth Goats Cheese Coated And Matured With Ash

Tovey - A Local Semi Soft Mould Ripened Goats Cheese

Kendal Creamy - A Local 12 Weeks Matured Cheddar For Maximum Flavour

Westmorland Smoked Cheddar - Local Smooth Smoked Cheddar From The Eden Valley

Black Sitcks Blue - The Most Popular Golden Hued Blue Veined Cheese From Preston, Lancashire

Served With Crackers, Damson Chutney, Grapes, Quince, Celery and Butter

TAYLOR'S 10 YEAR TAWNY PORT **£4.95**

REMY MARTIN VSOP **£7.50**

DESSERT WINE - Pacherenc Du Vic Bilh Collection,
Côtes De Gascogne, France (100ml) **£8.25**

COFFEE/TEA

COFFEE or TEA **£3.50**

DECAFF COFFEE **£3.50**

OAT MILK **£1.00**

ESPRESSO MARTINI **£12.00**

IRISH COFFEE **£10.00**

ASK FOR OUR COCKTAIL MENU FOR MORE OPTIONS
FOOD INTOLERANCES, ALLERGIES AND DIETARY REQUIREMENTS:

Before Ordering Your Food And Drink, Please Speak To A Member Of Our Team For Information About Ingredients. While We Do Our Best To Accommodate All Food Intolerances And Allergies

We Are Unable To Guarantee Our Dishes Are Completely Allergen Free.

FOR LARGE PARTIES

A service charge of 10% is added to parties of 6 and over.

Dinner is served Every Evening 5:30PM - 8:30PM

You can book a table online on our website www.ivyhouserestaurant.co.uk

Email: ivyhouserestaurant@hpb.co.uk

Telephone: 01768 778899

Also visit our sister restaurants in Keswick:

MERIENDA | 10 Main Street Keswick | www.merienda.co.uk

CASABELLA | 22 Station Street Keswick | www.casabellakeswick.co.uk

BAGHEERA INDIAN STREET FOOD | 20 Station Street Keswick