



11.30am - 10:00pm
Monday - Thursday

THE IVY

11.30am - 7:00pm
Friday



Two courses - 16.95

Three courses - 21.00

STARTERS

White onion soup

Onion Lyonnaise, truffle mascarpone and toasted brioche

Gravlax

Cured salmon, dill pickled cucumbers, wholegrain mustard and dill dressing, granary toast

Mini fishcake

Smoked haddock and salmon fishcake, fennel & dill salad, horseradish & mustard dressing

Shredded beef

Mustard beef with cornichons, lamb's lettuce and granary toast

Bang bang chicken

Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing

MAINS

Roasted butternut squash risotto

Ras el hanout seasoned butternut squash and grilled goat's cheese with sage and watercress

Sweet potato Kerala curry

Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

Sea bream

Crushed potatoes with fennel, spinach and baby basil

Mussels marinere

Mussels, white wine and shallots with thick cut chips

Lamb pappardelle

Slow braised lamb and beef ragu with sundried tomatoes, parsley and lemon gremolata

Steak, egg and thick cut chips

Thinly beaten rump steak, thick cut chips and a fried hen's egg
£3.95 supplement

SIDES

Peas, sugar snaps and baby shoots	3.50	Green beans and roasted almonds	3.95	Sprouting broccoli, lemon oil and sea salt	4.25
Thick cut chips	3.95	Green leaf salad with mixed herbs	3.25	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Truffle and Parmesan chips	4.75	Truffle mashed potato	4.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Extra virgin olive oil mashed potato	3.75	Creamed spinach, toasted pine nuts and grated Parmesan	3.95		
Jasmine rice with toasted sesame	3.50				

DESSERTS

Strawberry ice cream

With pistachios and a white chocolate sauce

Cherry panna cotta

Set vanilla cream with cherries and Kirch liquer

Fourme d'Ambert

A French blue cheese from the Auvergne region, served with rye crackers, apple and celery

Malted banana ice cream

Served with warm salted caramel sauce

Sticky toffee pudding

With clotted cream and salted caramel sauce

THE HARROGATE DIGEST



New Spring Menu

Celebrate spring with our new dishes full of seasonal ingredients and refreshing cocktails bursting with fruity and floral flavours.



Brimham Rocks

With 400 acres of moorland and rocks to explore, discover an incredible array of wonderful rock formations that have been sculpted over the centuries.



Montpellier Quarter

With its quintessentially Harrogate charm, experience the Montpellier Quarter which is home to over 50 exclusive independent shops, health & beauty salons and antique shops.



Gift Experiences

Gift the magic of The Ivy this Mother's day, purchase a gift experience today.



The Turkish Baths

Unwind in luxury. Choose from a selection of pampering and detoxing treatments available at The Turkish Baths and enjoy the beautiful scenery that surrounds them.



Mercer Art Gallery

Plan a visit the grand Mercer Art Gallery, which is home to Harrogate district's fine art collection and explore over 2000 works of art from the 19th and 20th centuries.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.