



## Ivy House Restaurant ~ Evening Menu (Sample)

### STARTERS

**Soup Of The Day (V, VE)...£5.00**

Served with homemade bread & butter.

**Red Wine Poached Pear (V)...£6.00**

Grilled goat cheese, pumpkin seeds and baby leaf salad.

**Smoked Scottish Salmon...£6.50**

Celeriac remoulade and beetroot.

**Wood Pigeon..£7.50**

Pan fried supreme, butternut squash, pickled brambles  
and pine nuts.

### MAIN COURSE

**Sweet Potato And Squash Curry...£12.50**

Lime pickle, rice and poppadom crisps.

**Fillet Of North Sea Cod...£16.00**

Tiger prawns, provençale vegetables, sauce vierge and  
parmentier potato.

**Corn Fed Chicken Supreme... £17.50**

Coq au vin sauce, tarragon mash, pancetta and poultry jus,

**Cumbrian Lamb Cutlet (Gf)...£18.00**

Braised belly, confit garlic, fondant potato, vegetables and tomato jus.

**Bistro Rump Steak (Gf)...£19.50**

A special cut of the inner muscle of the rump, which is very tender and not fatty.  
Served with hand cut chips, mushroom, tomato and salad.

**Peppercorn And Brandy Sauce - 2.50, Blue Cheese Sauce - £2.50**

**DESSERTS**

**Sticky Toffee Pudding...£6.50**

Butterscotch sauce, honeycomb, date puree and double jersey ice cream.

**Lemon Posset...£6.50**

Mixed berry compote and cinnamon curls.

**English Lakes Ice Creams-Double Jersey Or Chocolate**

2 Scoops £3.85 1 Scoop £1.95

**Sorbets- Rhubarb-Lemon**

2 Scoops £3.85 1 Scoop £1.95

**Cheese Platter...£7.50**

5 English cheeses served with celery, grapes, biscuit and chutney quince.  
Kidderton Ash, Tovey, Kendal Creamy, Westmorland Smoked Cheddar and Black Sticks Blue.

**Taylor's 10 Year Tawny Port- £4.50**

**Coffee & Tea**

**Ceylon Blend Tea...£2.00**

**Speciality Fruit And Herbal Tea...£2.00**

Choose From:

Earl Grey, Darjeeling, Peppermint, Lemon And Ginger, Assam, Green Tea, Camomile,  
Elderflower or Decaffeinated Tea

Most of our teas are either fair trade or organic

**Coffee...£2.00**

