



Ivy House Restaurant ~ Spring Sample Menu 1

STARTERS

Soup Of The Day (V, VE) £5.00

Served with homemade bread & butter.

Vine Tomato Gazpacho (V) £6.00

Courgette & pepper, served with olive oil, balsamic and croutons

Gammon £6.50

Served with egg, peas and wild garlic hummus

Smoked Scottish Salmon £7.50

Dill yogurt pancake, Crayfish Caviar and Pickled Cucumber

MAIN COURSE

Vegetable Pappardelle (V) £12.50

Served with Parmesan

Fillet of Hake £16.00

Served with asparagus, crushed jersey royals, lemon crab sauce
and red pepper & sorrel pesto

Pork Belly £17.50

Crispy Pigs Cheek, swede, mustard apple compote and cider jus

Roast Rump of Cumbrian Lamb £18.50

Belly fritter, roast tomato, shallots and garden mint mash

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.

Passion Fruit Panna Cotta £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...£8.50

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



Ivy House Restaurant ~ Spring Sample Menu 2

STARTERS

Soup Of The Day (V, VE) £5.00

Served with homemade bread & butter.

Goats Cheese (V) £6.50

Served with figs, pink grapefruit, rocket, honey and pine nuts

Asparagus £6.50

Served with with poached hens egg, serrano ham, quince
and grain mustard dressing

Chicken Wing & Scallop £8.00

Served with leeks, prune puree and hazelnut crumbs

MAIN COURSE

Roasted Butternut Squash (V) £12.50

Served with sage and pumpkin seed risotto and Westmoreland
Smoked Cheddar

Pan Fried Fillet of Black Bream £16.00

Served with saffron potatoes fresh peas, asparagus
and potted shrimp butter sauce

Duck Breast £17.50

Pressed potato terrine, beets, fennel, watercress and star anise jus

Rolled Shin of Beef £18.50

Parmesan Mash, Ox cheek tortellini, mushroom, carrot and Cumbrian ale sauce

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

Dark Chocolate Terrine £6.50

Served with Raspberries and mascarpone cheese

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...£8.50

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