



IVY TREE

PRIDE OF ESSEX

A LA CARTE

MENU

APPETISERS

MIXED OLIVES - 6.00

AVOCADO HUMMUS - 6.00

A CREAMY DIP COMBINING CHICKPEAS, RIPE AVOCADO, TAHINI, LEMON JUICE, GARLIC AND OLIVE OIL SERVED WITH BREAD

MINI WAGYU BURGERS - 10.00

3 JUICY MINI BURGERS MADE WITH PREMIUM WAGYU BEEF, SERVED ON MINI BUNS WITH GOURMET TOPPINGS AND CHEDDAR CHEESE - A LUXURIOUS BITE

FRIED CALAMARI - 9.00

FOUR LIGHTLY BATTERED, GOLDEN-FRIED RINGS OF TENDER CALAMARI, SERVED CRISPY AND DELICIOUS. PERFECTLY PAIRED WITH A ZESTY TARTAR SAUCE

SPICY DYNAMITE PRAWNS - 9.00

FRIED KING PRAWNS DIPPED IN BANG BANG SAUCE, FINISHED WITH CHOPPED CHILLI AND CHIVES

FRESH OYSTERS - 12.00

FOUR FRESH OYSTERS SERVED ON A BED OF CRUSHED ICE WITH TIGER MILK AND TABASCO

SEAFOOD SPRING ROLLS - 9.00

DELICATE, CRISPY ROLLS FILLED WITH A FLAVOURFUL MIXTURE OF FRESH SEAFOOD, VEGETABLES AND AROMATIC HERBS. SERVED WITH A TANGY OYSTER SAUCE

GRILLED HALLOUMI - 8.00

WORLD FAMOUS CYPRIOT SQUEAKY GRILLED CHEESE, SERVED WITH BERRY SAUCE

GOAT'S CHEESE - 8.00

WITH ROASTED FIG, SULTANAS AND HONEY

TACO (2 PIECES) - 7.00

HERE'S A MOUTHWATERING BEEF TACO RECIPE INSPIRED BY TRADITIONAL MEXICAN FLAVOURS

CHEESE FILLED FILO ROLLS - 7.00

ACCOMPANIED BY A BASIL-SCENTED TOMATO SAUCE, DELICATELY BLENDED WITH A TRIO OF CHEESES

DUCK CROQUETTES - 8.00

CONFIT DUCK BALLS COVERED WITH BREADCRUMBS AND SESAME SEEDS. SERVED WITH PLUM SAUCE

BONELESS WINGS - 8.00

GRILLED CHICKEN WINGS WITH CHOICE OF SWEET THAI CHILLI OR BBQ SAUCE

ALBONDIGAS - 9.00

FOUR MEATBALLS SERVED IN CHEF'S SPECIAL TOMATO SAUCE AND TOPPED WITH ALMONDS

BAO BUNS - 9.00

CHICKEN STRIPS, SMOKY BANG BANG SAUCE, LETUCE

FROM THE GARDEN

IVY SALAD - 13.00

SEASONAL LEAVES, DRIED FIGS, SULTANAS, GREEN APPLE, CRUSHED WALNUTS. TOPPED WITH TULUM CHEESE, OLIVE OIL AND POMEGRANATE MOLASSES

CHICKEN CAESAR SALAD - 14.00

GRILLED CHICKEN, ICEBERG LETTUCE, CHERRY TOMATOES, CROUTONS, CAESAR SAUCE AND PARMESAN CHEESE

AVOCADO AND GOAT'S CHEESE SALAD - 12.00

SEASONAL LEAVES, DRIED FIGS, GREEN APPLE, CRUSHED WALNUTS AND OLIVE OIL

FROM THE GRILL

12OZ RIB EYE STEAK - 27.00

ASPARAGUS, PORTOBELLO MUSHROOMS, CHERRY TOMATOES AND CHIPS. CHOICE OF PEPPERCORN OR MUSHROOM SAUCE. DRY AGED FOR 21 DAYS

14OZ DALLAS STEAK - 28.00

ASPARAGUS, PORTOBELLO MUSHROOMS, CHERRY TOMATOES, CRISPY ONIONS AND CHIPS. CHOICE OF PEPPERCORN OR MUSHROOM SAUCE. DRY AGED FOR 21 DAYS

10OZ FILLET STEAK - 30.00

ASPARAGUS, PORTOBELLO MUSHROOMS, CHERRY TOMATOES, CRISPY ONIONS AND CHIPS. CHOICE OF PEPPERCORN OR MUSHROOM SAUCE

LAMB CHOPS - 28.00

FOUR TENDER AND JUICY LAMB CHOPS MARINATED IN A DELIGHTFUL BLEND OF FRESH HERBS, GARLIC AND OLIVE OIL. GRILLED TO PERFECTION AND SERVED WITH MASHED POTATO, BROCCOLI AND ASPARAGUS

CHICKEN SKEWER - 19.00

CHICKEN BREAST FILLETS MARINATED WITH FRESH HERBS, SERVED WITH GRILLED MUSHROOMS AND TOMATOES, ACCOMPANIED BY A SMOKY AUBERGINE PURÉE

LAMB SKEWER - 28.00

MIDDLE NECK OF LAMB PIECES MARINATED WITH FRESH HERBS. SERVED WITH GRILLED MUSHROOMS AND TOMATOES, ACCOMPANIED BY A SMOKY AUBERGINE PURÉE

CHICKEN FAJITA - 20.00

SEASONED CHICKEN BREAST, SAUTEED WITH BELL PEPPERS, ONIONS AND SPICES. SERVED SIZZLING HOT WITH WARM FLOUR TORTILLAS, GUACAMOLE, SOUR CREAM AND SALSA

BEEF FAJITA - 23.00

TENDER STRIPS OF MARINATED BEEF, SAUTEED WITH BELL PEPPERS, ONIONS AND SPICES. SERVED SIZZLING HOT WITH WARM FLOUR TORTILLAS, GUACAMOLE, SOUR CREAM AND SALSA

CHICKEN SCHNITZEL - 19.00

A CRISPY GOLDEN BROWN CHICKEN BREAST COATED IN SEASONED BREADCRUMBS. SERVED WITH MASHED POTATO, STEAMED VEGETABLES AND CREAMY MUSHROOM ON THE SIDE

LAMB SHOULDER - 28.00

SLOW ROASTED LAMB SHOULDER COOKED LOW AND SLOW FOR 11 HOURS WITH ROOT VEGETABLES. SERVED WITH CREAMY MASHED POTATO, SEASONAL GREENS AND A RICH GRAVY

BEEF RIBS - 23.00

SLOWLY COOKED FOR 11 HOURS AND GLAZED WITH BBQ SAUCE. SERVED WITH CREAMY MASHED POTATO AND SAUTEED BROCCOLI

BURGERS

WAGYU BEEF BURGER - 15.00

WAGYU BEEF, APPLEWOOD CHEESE, LETTUCE, TOMATOES, CARAMELISED ONIONS AND CHEF'S SIGNATURE SAUCE. SERVED WITH CHIPS

CHICKEN MELT BURGER - 13.00

GRILLED CHICKEN FILLET, APPLE WOOD CHEESE, TOMATOES, LETTUCE, ONIONS AND CHEF'S SIGNATURE SAUCE. SERVED WITH CHIPS

FROM THE OCEAN

SEAFOOD PAELLA - 19.00

A TRADITIONAL SPANISH DISH FEATURING SAFFRON INFUSED RICE, PERFECTLY COOKED WITH A MEDLEY OF FRESH SEAFOOD INCLUDING PRAWNS, MUSSELS, SQUID AND CLAMS

SALMON FILLET - 22.00

SERVED WITH WILD RICE, SAUTEED SPINACH AND A BEURRE BLANC SAUCE

SEABASS FILLET - 19.00

FILLETED GRILLED SEABASS SERVED WITH MASHED POTATO, BROCCOLI, ASPARAGUS AND A CHIMICHURRI SAUCE ON TOP

MUSSELS - 14.00

FRESH PLUMP MUSSELS COOKED IN A RICH AND AROMATIC GARLIC BUTTER AND WHITE WINE SAUCE, FRESH HERBS AND HINT OF CHILLI. SERVED WITH CRUSTY SOURDOUGH BREAD

GRILLED TIGER PRAWNS - 25.00

TIGER PRAWNS MARINATED IN PARSLEY AND GARLIC. SERVED WITH BISQUE SAUCE AND FOCACCIA BREAD

FRESH PASTA

CHICKEN AND MUSHROOM LINGUINE - 15.00

CHICKEN AND SAUTEED MUSHROOMS TOSSED IN A RICH, CREAMY TRUFFLE-INFUSED SAUCE. SERVED OVER LINGUINE, FINISHED WITH PARMESAN CHEESE AND FRESH HERBS

SEAFOOD LINGUINE - 16.00

LINGUINE PASTA WITH MIXED SEAFOOD, ONIONS, TOMATO SAUCE, DOUBLE CREAM AND PARMESAN CHEESE ON TOP

SPAGHETTI BOLOGNESE - 14.00

SPAGHETTI SERVED WITH A RICH AND SLOW COOKED MEAT SAUCE MADE WITH MINCED BEEF, TOMATOES, ONIONS, GARLIC, AROMATIC HERBS AND PARMESAN CHEESE ON TOP

VEGETARIAN LASAGNA - 18.00

TENDER AUBERGINE, BELL PEPPERS AND COURGETTE ARE SAUTEED AND SIMMERED IN A SAVOURY TOMATO SAUCE WITH GARLIC AND SPICES

SIDES

CHIPS - 5.00

MASHED POTATO - 6.00

PADRON PEPPERS - 6.00

ONION RINGS - 5.00

MIXED VEGETABLES - 5.00

MAC AND CHEESE - 7.00

KIDS' MENU

CHICKEN NUGGETS - 7.00

CHICKEN FINGERS - 7.00

KIDS' CHEESEBURGER - 8.00

KIDS' MAC AND CHEESE - 7.00

MOZZARELLA STICKS - 6.00