



CHEFFINS AUTUMN SET MENU

AVAILABLE MONDAY TO SATURDAY

Starters

COLD WATERMELON & GREEK FETA SALAD WITH GIN & BASIL SORBET

Feta Cheese | Basil Sorbet | Balsamic Glaze

8, 13

BAKED POTATO CHEDDAR WAFFLE WITH ORTIZ ANCHOVIES

Parmesan & Rocket Salad | Red Onion Spanish Salsa

5, 8, 13

CREAM OF LOBSTER BISQUE

Crème Fraiche | Crusty Bread

2, 3, 5, 8, 9

CHILLI BEEF STIR-FRY

Bean Sprouts | Peppers | Bamboo Shoots

2, 4, 12

SMOKED HADDOCK THERMIDOR

Creamy Cheddar & Grain Mustard | Thermidor Sauce
Toasted Sourdough

5, 6, 8, 10, 13

PULLED CONFIT DUCK & DUCK LIVER PARFAIT

Toasted Brioche | Duck Fat Caramel

4, 6, 8, 13

GREENLAND PRAWN & AVOCADO COCKTAIL

Marie Rose Sauce | Greenland Prawns

3, 4, 10, 13

COQUILLES SAINT JACQUES

Jersey Scallops | Mushroom Sauce

2, 6, 8, 9, 13

Mains

CHARRED SWEET HISPI CABBAGE WITH PEA, MINT & WHITE BEAN PUREE

Toasted Hazelnuts | Amalfi Lemon | Lyonnaise Potatoes

2, 8, 14

CRISPY SLOW-ROASTED PORK BELLY

Roast Potatoes | Creamed Hispi Cabbage
Rich Meat Gravy

2, 8

THE IVY'S SHEPHERD'S PIE

Grilled Cheese | Jus | Brown Sauce | Garden Peas

2, 5, 6, 8, 13

AUBERGINE MOUSSAKA WITH CHEESE RAREBIT TOPPING

Ratatouille | Bechamel | Parmesan

2, 6, 8

POTATO FRICO WITH PROSCIUTTO HAM DI SAN DANIELE

Gorgonzola Cheese, Red onion & Parmesan Salad

2, 8, 13

SLOW-BRAISED RIB OF BEEF ON A CREAMY MASH

Beef Jus | Sticky Glazed Carrots
Cabbage, Peas & Bacon | Mushroom Cream

2, 6, 8

KING-PRAWN SCALLOP & COD SOCARRAT

Parsley Butter Creamed Velouté

2, 3, 5, 6, 8, 13

PAN-SEARED SALMON FILLET WITH PRAWN & LEEK PIE

Smoked Fish Cream Butter Sauce

2, 5, 6, 8, 13

2 COURSES FOR £28

1



Soybean

2



Celery

3



Crustaceans

4



Egg

5



Fish

6



Gluten

7



Lupin

8



Milk

9



Molluscs

10



Mustard