



GRADUATION MENU 2025

3 COURSES £40

WITH A GLASS OF THE IVY ASIA CUVEE

STARTERS

CRISPY CHICKEN GYOZA
Truffle sauce

FUTOMAKI GARDEN VEGETABLE ROLL VG

POPCORN SHRIMP
Spicy creamy sauce

MAINS

ROBATAYAKI CHICKEN
Avocado & jalapeño | plum glaze | fragrant herb salad

TOFU, SWEET POTATO & SPINACH MASSAMAN CURRY VG
Paratha bread | jasmine rice

FLASH STEAK
Heritage tomatoes | citrus & sambal

FOR THE TABLE

DRAGON FRIES
Chilli & sesame | black garlic mayonnaise

DESSERTS

STICKY TOFFEE V
Plum sake sauce | salted caramel ice cream

YUZU & LEMON TART V
Stem ginger | black sesame meringue | raspberries & clotted cream

DARK CHOCOLATE ORANGE CHEESECAKE VG
Plant based | cardamom biscuit crumb | mango sorbet



for allergen and
nutritional info
please scan QR code

T&Cs: Please always inform your server of any allergens 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.



THE IVY

ASIA

