

The Fern & Ivy

RESTAURANT AND BAR

STARTERS / CYRSIAU CYNTAF

Leek & Potato Soup (vg)(gfa) with sourdough bread	6.5
Korean Chicken (vg)(gfa) on a asian style salw	8
Pan fried King Prawns (gfa) In garlic butter	1.5
Seared Scallops & Black Pudding with chilli oil	9.5
Oak Smoked Salmon (gfa) on sourdough with dill cream	7
Crispy Belly Pork Bites (gfa) with apple puree	8.5
Cheese Stuffed Mushrooms (v)(gfa) with a balsamic glaze	8
Sharing Boards for 2 charcuterie, sourdough, nuts, olives, oil, & fruit	19

MAIN DISHES / PRIF CYRSIAU

Braised Brisket of Beef (gfa) served with mash, carrots, seasonal greens & red wine jus	22
Caribbean Chicken Schnitzel (g) served in a coconut & pepper sauce with house chips	18
Pressed Belly Pork (gfa) served with mash, carrots, seasonal greens & red wine jus	18
Sea Bass & Scallops (gfa) with welsh new potatoes, tender broccoli & tarragon	26
Baked Fillet of Salmon (gfa) with welsh new potatoes, tender broccoli & hollandaise sauce	19
Welsh Rump of Lamb (gfa) served with mash, carrots, seasonal greens & red wine jus	26
8oz Sirlion Steak with onion rings & house chips	28
Ivy Beef Burger cheddar, bacon, salad & house sauce in a sourdough bun	18
Ivy Lentil & Spinach Burger (v)(vg) Lettuce & salsa in a sourdough bun (add halloumi +1.5)	17

SIDES / BWYD OCHR

House Chips	4
Garlic Sourdough (add cheese +1.5)	4
Onion Rings	4
Seasonal Vegetables	3.5
Dressed House Salad	4.5
Asian Style Salw	3
Steak Sauce (peppercorn, garlic butter, red wine & beef jus, bearnaise)	3

DESSERTS / PWDINAU

Cheese Slate A selection of welsh & world cheese with fruit & biscuits	8.5
Chocolate Brownie with honeycomb and vanilla ice cream	6.5
Cheesecake with fresh berries & compote	6.5
Pavlova with fresh berries & raspberry sauce	6.5
Classic Profiteroles with chocolate sauce	6.5