The Fern & Ivy

RESTAURANT AND BAR

STARTERS / CYRSIAU CYNTAF

Leek & Potato Soup (vg)(gfa) with sourdough bread	6.5
Korean Chicken (gfa) on an Asian style slaw	8
Pan fried King Prawns (gfa) in garlic butter	10.5
Seared Scallops & Black Pudding with chili 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 baked potato, seasonal greens & tarragon cream sauce	26
Baked Fillet of Salmon (gfa) with baked potato, seasonal greens & hollandaise sauce	19
Welsh Rump of Lamb (gfa) served with mash, carrots, seasonal greens & red wine jus	26
8oz Sirloin 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
Tagliatelle in a White wine & Cream Sauce (v) with sauteed mushrooms & parmesan	17

SIDES / BWYD OCHR

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

DESSERTS / PWDINAU

Chocolate Brownie (v) with honeycomb and vanilla ice cream	6.5
Cheesecake (v) with fresh berries & compote	6.5
Pavlova (v) (gfa) with fresh berries & raspberry sauce	6.5
Classic Profiteroles (v) with chocolate sauce	6.5
Cheese Slate (v)	8.5

(v) Vegetarian | (vg) Vegan | (g) Gluten Free | (gfa) Gluten Free Available