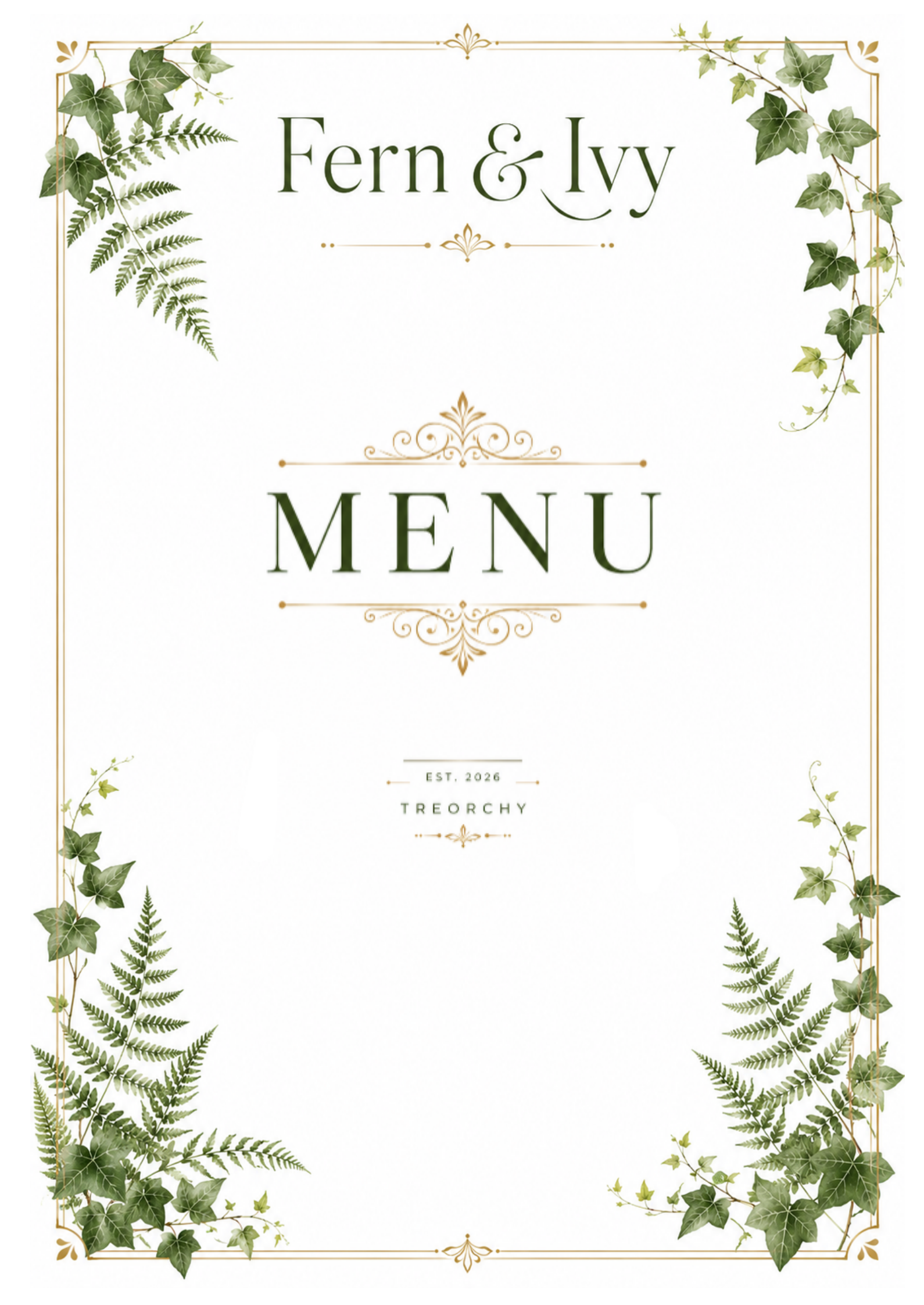




# Fern & Ivy

## MENU

EST. 2026

TREORCHY

# Fern & Ivy

## *Antipasti Table Snacks*

Thai spicy crackers, mixed olives, sweet & salted cashew nuts,  
pork scratching and sour bread and with oils **3.5 or 3 for 9**

## *Starters / Cyrsiau Cyntaf*

**Belly Pork Bites** with hot honey and apple sauce - **8.5 (G)**

**Korean Chicken** served with asian slaw - **8 (G)**

**Mussels** in a creamy white wine sauce with sourdough - **8 (GfA)**

**Scallops**, with pan fried black pudding with chilli and olive oil glaze - **9.5**

**King Prawns** pan-fried in garlic butter **10.5 (G)**

**Bruschetta** toasted sourdough with tomatoes, fresh basil, garlic, & olive oil - **7.5 (V)(GfA)**

**Caprese Salad** beef tomato slices, mozzarella & basil with olive oil dressing - **7 (V)(G)(Ve)**

### **A Sharing Charcuterie board for two**

A curated selection designed for sharing: prosciutto di parma  
and spicy salami, creamy french brie and aged welsh  
cheddar, olives, spiced fig chutney with a  
toasted sourdough bread - **19**

**V Vegetarian, VE Vegan, G Gluten Free, GfA Gluten Free Available**



# Fern & Ivy

## *Main Dishes / Prif Gyrsiau*

*Starred items (\*) include choice of Hand Cut Maris Piper Chips, Jacket or New Potatoes*

**Braised Brisket**, creamy mash, roasted carrot & seasonal greens, red wine jus - **22 (G)**

**Sirloin Steak** served with onion rings with cherry vine tomatoes 8oz\* **25 (G) (GfA)**

**Ivy Beef Burger**, cheddar, bacon, with salad served in a toasted sourdough bun\* - **18 (GfA)**

**Lamb Rump**, creamy mash, roasted carrots & seasonal greens,  
red wine & rosemary jus - **23 (G)**

**Chicken** in a welsh whisky peppercorn sauce served with seasonal greens \* - **18 (G)**

**Pressed Belly Pork**, creamy mash, roasted carrot, seasonal veg with cider jus\* - **18 (G)**

**Sea Bass & Scallops** served on crushed welsh potatoes with  
tarragon cream sauce - **25 (V) (GfA)**

**Baked Salmon Fillet** with Hollandaise sauce \* - **19 (V) (GfA)**

**Chestnut & Wild Mushroom Tagliatelle** in a creamy garlic sauce - **15 (V) (Ve)**

**V Vegetarian, Ve Vegan, G Gluten Free, Gluten Free Available GfA**



# Fern & Ivy

## *Desserts / Pwddinaw*

**Chocolate Brownies**, vanilla ice cream and crumbled honeycomb - **6.5**

**Raspberry & Gin Cheesecake** dressed with berry coulis - **6.5 (G) (Vg)**

**Berry Pavlova** with softly whipped cream & seasonal berries - **6.5 (G)**

**Churros** with apple and cinnamon samosas with hot chocolate sauce - **6.5**

**Tiramisu** with fresh berries - **6.5**

**Cheese Board** with biscuits and grapes - **8.5**

## *Sides / Bwyd Ochr*

**Sauces** peppercorn, mushroom, beef jus, garlic - **3**

Salt and Pepper Chips - **4**

Garlic Bread (add cheese for 1.5) - **4**

Onion Rings - **4**

Vegetables of the day - **3.5**

Seasonal salad and dressing - **4.5**

Slaw - **3.5**



# Fern & Ivy

## Brunch Menu

**Eggs Royale or Benedict** - poached eggs, smoked salmon or ham and hollandaise on a toasted English muffin, finished with lemon and dill. **10**

**Eggs Florantine** - poached eggs, wilted spinach and hollandaise on a toasted English muffin. **8**

**Smashed Avocado** with lime, chilli and cherry tomatoes on toasted sourdough. **9**

**Welsh Rarebit** mature welsh cheddar, mustard & worcestershire sauce on toasted wedge. **8**

**Caesar Salad** with chicken or halloumi **13**

**Tuna Nicoise** with baby potatoes, boiled eggs, olive and grain mustard vinaigrette **13**

**Botanist Vegan Bowl** bean & avocado with pulses, chickpeas & humus **12**

## Jacket Potatoes / Tatars Siaced

**Olive oil & sea salt roasted potatoes, with welsh butter and your choice of fillings and a side salad**

Cheese & house chilli beans - **8.5**

Prawns in thousand island sauce - **9.5**

Tuna mayonnaise - **8**

Whipped feta & beetroot - **9**

Brie & bacon - **9**

**Extra toppings 2**

**V Vegetarian, Ve Vegan, G Gluten Free, Gluten Free Available GfA**

# Fern & Ivy

## *Paninis & Toasties / Paninis a Thostis*

**Brie, Bacon & Cranberry** - Creamy brie, crispy bacon and cranberry sauce **8.5**

**Chicken, Pesto & Mozzarella** Sliced chicken, basil pesto, mozzarella and rocket **8.5**

**Ham, Cheddar & Caramelised Onion** - Thick-cut ham, cheddar and sweet onion chutney **9**

**Mediterranean Veg & Halloumi** Roasted peppers, courgette, red onion, halloumi and pesto **9**

**The Fern Club Melt** Roasted chicken, bacon, melted cheddar, tomato, baby gem lettuce and black pepper mayo **10**

All served with dressed leaves and crisps. Fries an extra **£2** supplement.

## *Cakes & Pastries / Cacenau a Theisennau*

**Freshly Baked Croissant** - classic butter croissant **3**

**Almond Croissant** - butter croissant topped with flaked almonds **3.5**

**Cream Scone** - plain scone served with clotted cream and strawberry jam **4.5**

**Lemon Drizzle** - cake light lemon sponge with a fresh citrus glaze **4**

**Chocolate Brownie** - chocolate brownie, served plain or with cream **4**

**V Vegetarian, Ve Vegan, G Gluten Free, Gluten Free Available GfA**

### FOOD ALLERGIES & INTOLERANCES / ALERGEDDAU AC ANODDEFIADAU BWYD

Please speak to a member of our team before ordering if you have a food allergy or intolerance. Full written allergen information is available.

Os oes gennych alergedd neu anoddefiad bwyd, siaradwch ag aelod o'n tîm cyn archebu. Mae gwybodaeth ysgrifenedig lawn am alergenau ar gael.

# Fern & Ivy

## Hot Drinks / Diodydd Poeth

### Coffee

Americano – 3  
Flat White – 3.4  
Latte – 3.5  
Cappuccino – 3.5  
Mocha – 3.75  
Espresso – 2.5  
Macchiato – 2.8

### Hot Chocolate

Classic Hot Chocolate – 3.75  
Cream & Hot Chocolate – 4.25  
White Hot Chocolate – 4.25  
Biscoff Hot Chocolate – 4.75  
Baileys Hot Chocolate – 6.5

### Tea

English Breakfast Tea – 2.75  
Earl Grey – 2.95  
Peppermint Tea – 2.95  
Green Tea – 2.95  
Berry Infusion – 2.95

### Speciality Latte

Thai Latte – 3.75  
Matcha Latte – 3.95  
Turmeric Latte – 3.75

### Extras

Syrup Shot 0.5   Alternative Milk 0.5   Oat, Soya or Almond.  
Cream & Marshmallows 0.70



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## Sunday Lunch

### Starter

Soup of the Day & French Bread (V)

Prawn Cocktail & Rocket Salad

Pate of the day with Onion Chutney & Toasted French Bread

Creamy Garlic Mushrooms with Toasted Sourdough

### Roast

Roast Chicken Breast

Brisket of Beef

Braised Lamb (2 sup)

Seared Salmon

Nut Roast (V/Ve)

Cauliflower cheese - 4.5 Pigs in blankets - 5

### Desserts

Apple & Berry Crumble with Custard

Chocolate Fudge Cake with Cream

Sticky Toffee Pudding with Toffee Sauce

**1 Course 16.5, 2 Course 20.5**

**3 Course 24.5**



# Fern & Ivy

## Children's Menu

### Mains & Dessert

**All include choice of Chips, French Fries, Jacket or New Potatoes**

#### Children's Menu Main Course

Chicken Goujons / Fish Goujons or Mozzarella Fingers with peas or beans

Penne Pasta & Tomato Sauce with garlic bread

Penne Pasta & Cheese with garlic bread

Roast Dinner (Sundays Only)

#### Children's Menu Dessert

Ice Cream Selection - Vanilla, Strawberry or Chocolate

**11 - includes a small drink**

Lemonade, Diet, Pepsi, Pepsi Max or Squash

**Children menu up to the age of 12**