



starters

ALL SERVED WITH MINT & CHILLI SAUCE

SAMOSA <small>V</small>	£4	CHILLI PANEER <small>V</small>	£7.50
Crispy triangular shaped pastries filled with diced potatoes, peas, onions & spices		Indian cheese with fresh chillies, peppers & onions in a spicy sauce	
SPRING ROLLS <small>V</small>	£4	CHICKEN TIKKA <small>GF</small>	£6
Crispy pastry filled with paneer, onion & spices		Spiced boneless chicken marinated with yogurt, spices, fresh coriander & herbs	
ONION BHAJIS <small>VE</small>	£4	CHICKEN WINGS <small>GF</small>	£6
Thinly sliced onions coated in a spiced batter		Marinated in a blend of authentic Indian spices with fresh coriander & herbs	
AUTHENTIC POTATO TIKKI <small>VE</small>	£5	FISH PAKORA	£6
Fried potato fritters made with authentic Indian spices		Tender fish pieces deep fried in a spicy batter	
CHILLI MUSHROOMS <small>V</small>	£6.50	CHILLI CHICKEN	£7.50
Mushrooms with fresh chillies, peppers & onions in a spicy sauce		Crispy chicken with fresh chillies, peppers & onions in a spicy sauce	
SEEKH KEBAB <small>GF</small>	£7		
Spicy minced lamb prepared & cooked on skewers			

sizzler

CHICKEN TIKKA, SEEKH KEBAB, FISH PAKORA & CHICKEN WINGS GFA

Served on a sizzling hot cast iron skillet with fried onions

FOR ONE £10 FOR TWO £17

mains

CREATE A CURRY

CURRY <small>GF</small>	Cooked with ground herbs & spices
BALTI <small>GF</small>	Aromatic curry cooked in a spicy tomato & onion masala
JALFREZI <small>GF</small>	Tempered whole spices stir fried with peppers & chunks of onion
MADRAS <small>GF</small>	Aromatic curry cooked in a tomato based fiery hot sauce
KORMA <small>GF</small>	Rich curry cooked with coconut in a mild creamy sauce
ROGAN JOSH <small>GF</small>	Cooked with fresh roasted spices, tomato, garlic & Kashmiri chillies

CHOICE OF LAMB £11 / PRAWN £12
CHICKEN £9 / CHICKEN TIKKA £9

CHEFS SPECIALS

CHICKEN TIKKA MASALA <small>GF</small>	£10
Tender pieces of chicken tikka, cooked & blended with spices in a delicious rich sauce	
KEEMA CURRY <small>GF</small>	£11
Minced lamb curried with aromatic herbs & spices	
BOMBAY ALOO <small>GF</small>	£8
Crispy deep-fried potato cooked with spices, tomatoes & herbs	
BUTTER PANEER <small>GF</small>	£9
Tender pieces of Indian cheese, cooked & blended with spices in a delicious rich sauce	
TARKA DAAL <small>GF VE</small>	£8
Mixture of lentils curried with cumin seeds, mustard seeds, roasted garlic, onions & chilli	
CHANA MASALA <small>GF VE</small>	£8
Chickpea curry cooked in a mix of aromatic herbs & spices	

DON'T FANCY A CURRY?

PANKO-BREADED BRIE <small>GFA V</small>	£7	TANDOORI CHICKEN BURGER <small>GFA</small>	£14
Cranberry sauce		Brioche bun, tomato, onion, Punjabi mayonnaise, mango chutney	
TERIYAKI PORK BELLY BITES <small>GF</small>	£8	BEER BATTERED COD & CHIPS	£14
Teriyaki sauce		Mushy peas & tartare sauce	
THE IVY BEEF BURGER <small>GFA</small>	£13	THE IVY VEGAN BURGER <small>GFA VE</small>	£13
Brioche bun, mature white cheddar, tomato, onion, house burger sauce & house slaw		Sourdough bun, vegan cheese, tomato, onion, vegan mayonnaise & house slaw	

sides

PAPADAMS	£1	MASALA FRIES	£3.50	EGG FRIED RICE	£4
Served with a selection of chutneys		Skinny fries coated in a blend of spices		GARDEN SALAD	£3
PLAIN NAAN	£2.50	STEAMED RICE	£3	SKINNY FRIES	£3
GARLIC NAAN	£3	PILAU RICE	£3.50		
CHEESE NAAN	£3.50	MUSHROOM RICE	£4		

desserts

SALTED CARAMEL CHEESECAKE <small>RECOMMENDED</small>	£6	BRAMLEY APPLE & CINNAMON CRUMBLE	£6	CHEESE BOARD	£11
Caramel sauce & vanilla ice cream		Warm, rich custard		Selection of cheese, accompanied by crackers, grapes & chutney	
CHOCOLATE BROWNIE <small>GF</small>	£6	STICKY TOFFEE PUDDING	£6	ICE CREAM <small>3 SCOOPS</small>	£5
Chocolate sauce & vanilla ice cream		Toffee sauce & vanilla ice cream		Vanilla, Honeycomb, Strawberry, Chocolate, Vegan Vanilla	

GF GLUTEN FREE **GFA** GLUTEN FREE AVAILABLE **V** VEGETARIAN **VE** VEGAN

IF YOU HAVE ANY OTHER DIETARY REQUIREMENTS OR ALLERGIES, PLEASE SPEAK WITH A MEMBER OF OUR TEAM AND THEY WILL LIAISE WITH OUR CHEF