The Ivy

Sunday Lunch Menu

STARTERS

Homemade Soup of the Day (gf)(vgn) Served with Myers Farmhouse Bread 4.95

Greenland Prawn Cocktail (gf)
Greenland Prawns, Iceberg Lettuce, Homemade Marie-Rose Sauce,
Served with Myers Wholegrain Bread & Butter
7.95

Farmhouse Pate (gf)
Served with Fig & Plum Chutney, Fresh Salad Garnish & Wholegrain Toast
5.95

ROASTS

Topside of Lincoln Red Beef (gf)
Served with Homemade Yorkshire Pudding, Roast & Mash Potatoes,
Seasonal Vegetables, and Homemade Gravy
10.95

British Leg of Lamb (gf)
Served with Homemade Yorkshire Pudding, Roast & Mash Potatoes,
Seasonal Vegetables, and Homemade Gravy
11.95

Vegan Nut Roast (vgn)
Homemade Nut Roast, Roast & Mash Potatoes,
Seasonal Vegetables, and Vegan Vegetable Gravy
9.95

Vegetarian Nut Roast (gf)
Homemade Nut Roast, Homemade Yorkshire Pudding Roast & Mash Potatoes,
Seasonal Vegetables, and Vegan Vegetable Gravy
9.95

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Sunday Lunch Menu

MAINS

Large Grimsby Haddock (gf)
Freshly Caught & Deep Fried In our Homemade Cider Batter, with Hand Cut
Proper Chips, Mushy or Garden Peas & a Wedge of Lemon
12.95

Spicy 5 Bean Chilli (gf)(vgn)

A Bowl of our Homemade Spicy Bean Chilli, Served with Steamed Rice &

A Basket of Hand Cut Proper Chips

10.95

Fillet of Sea Bass (gf)

Locally Sourced Fresh Sea Bass Fillet, Oven Baked with a Homemade Lemon Butter Sauce, served with Creamed Mash & Seasonal Vegetables

14.95

Whitby Scampi (gf)

Whole Tail Whitby Scampi, served with Hand Cut Proper Chips, with Garden Peas & a Wedge of Lemon 12.95

Please See Blackboard For Today's Specials!

ALLERGEN INFORMATION!

(gf) - Can be Gluten Free, for example: by serving with gluten free bread instead of crusty bread.

(vgn) – Can be a made as plant-based Vegan Dish, for example: by using coconut cream instead of fresh cream or tofu instead of chicken. Some dishes may contain nuts or other allergens.

Please notify your waiter of any allergies you may have.

Lactose Free dishes are always available, this would also include all Vegan dishes. Please Notify your waiter!

Ask to see our Vegan Menu!

SIDES

Hand Cut Chips (gf)(vgn) 2.50

Seasonal Vegetables (gf)(vgn) 2.50

Mixed Side Salad (gf)(vgn) 2.50

Homemade Cider Battered Onion

Rings (gf)(vgn) 2.95

Garlic Bread (gf)(vgn) 2.95