

11.30am - 10:00pm  
Monday - Thursday

**THE IVY**  
— C A F E —  
BLACKHEATH

11.30am - 7:00pm  
Friday

TWO COURSES

14.95

THREE COURSES

18.50

**STARTERS**

**Tomato and basil soup**

Served with red pepper and black olives

**Smoked mackerel**

Rillettes with pepper and granary toast

**Mini fishcake**

Smoked haddock and salmon fishcake, fennel and dill salad, horseradish and mustard dressing

**Pork, apple and peppercorn terrine**

Pear and stem ginger chutney, cornichons and toasted ciabatta

**Coppa ham**

Italian cured ham, celeriac salad, toasted ciabatta

**MAINS**

**Roasted butternut**

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style "cheese", harissa sauce and coriander dressing

**Sea bream**

Crushed potatoes with fennel, spinach and baby basil

**Chicken supreme**

Ras el hanout crust, polenta, spinach and a Moroccan red wine sauce

**Sweet potato Keralan curry**

Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

**Mussels and chips**

Mussels with leek, cider, bacon and thick cut chips

**Steak, egg and thick cut chips**

Thinly beaten rump steak, thick cut chips and a fried hen's egg  
*3.95 supplement*



**SIDES**

Peas, sugar snaps and baby shoots	3.25	Green beans and roasted almonds	3.75	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Thick cut chips	3.75	Herbed green salad	3.25	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
Truffle and Parmesan chips	4.50	Creamed spinach, toasted pine nuts and grated Parmesan	3.95		
Olive oil mashed potato	3.50	Sprouting broccoli, miso butter, sesame and chilli	3.95		
Jasmine rice with toasted sesame	3.50				

**DESSERTS**

**Yoghurt sorbet**

With a strawberry sauce and shortbread

**Camembert**

Unpasteurised soft French cheese, served with rye crackers, apple and celery

**Crème brûlée**

Classic set vanilla custard with caramelised sugar crust

**Cherry panna cotta**

Set vanilla cream with cherries

**Sticky toffee pudding**

With clotted cream and salted caramel sauce

**THE BLACKHEATH DIGEST**



**Farmer's Market**

Head down to the local farmers' market to pick up a great selection of fresh produce, hosted every Sunday in the car park of Blackheath rail station.



**Back to School - Early Sept**

With all that spare time on your hands pop in for our all day dining!



**OnBlackheath festival returns**

Saturday 9th and Sunday 10th September with a standout music line-up to close London's festival season.



**History in Blackheath - 4th Sept**

Commemorating the 80th anniversary of the start of World War II, local historian Neil Rhind, MBE FSA, will tell the story of how Blackheath residents were caught up in the conflict and suffered from the bombing and V2 rocket attacks.



**Blackheath Hall's Opera**

Whether you are new to opera or not you will love this exciting production of 'La belle Hélène' taking place in the Great Hall this July.



**The magnificent greenwich comedy festival**

Returns with its annual cavalcade of the very best comedians of the moment. Throughout September.

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.