



**IM**  
**IVORY MANOR**  
*Boutique Hotel*

*Salads*

**CLASSIC CAPRESE SALAD 90**

*Thick slices of heirloom tomatoes and mozzarella flavored with fresh basil leaves, olive oil, and a homemade balsamic reduction*

**IVORY STYLE GREEK SALAD 80**

*Smoked feta cheese, mixed baby lettuce, rainbow cherry tomatoes, shaved cucumber, marinated olives with French vinaigrette*

*Starters*

**YORKSHIRE MANOR PUDDING 100**

*Slow braised red wine & rosemary deboned oxtail, micro ivory slaw and crispy glass potatoes*

**ROASTED BUTTERNUT SQUASH SOUP 75**

*Honey glazed butternut cubes, sunflower seeds, basil infused cream, micro shoots with garlic ciabatta toast*

**SMOKED SALMON TARTARE 120**

*Capers, lemon, coriander, red onion, pickled radish, medium poached egg yolk, shaved cucumber, rocket and ponzu aioli*

*From the Grill*

**DRY-AGED BEEF RIBEYE STEAK (400g) 300**

*Served with a Cognac peppercorn sauce*

**DEBONED CHICKEN THIGHS 220**

*Served with our in-house barbeque sauce*

**GARLIC AND CHILLI BUTTERFLIED TIGER PRAWNS 290**

*Served with a lemon and herb butter sauce*

**MUSTARD AND HERB CRUSTED LAMB CUTLETS 260**

*Served with thyme and red wine jus*

*Vegetarian options*

**CAULIFLOWER STEAK 145**

*Served with a creamy miso and mushroom gravy*

**MARINATED TOFU 175**

*Served with soy garlic and chilli sauce*

***Grills are served with a choice of chips, potato mash or sweet potato fries with crispy onions and oven roasted vegetables***

## *Main Course*

**SLOW BRAISED LAMB SHANK** **310**

*Served with sweet potato mash, oven roasted root vegetables with natural red wine jus*

**PAN SEARED SALMON** **300**

*Served with pomme puree with olive dust, steamed asparagus, pickled radish served with capers and coriander crème sauce*

**GRILLED FREE-RANGE CHICKEN SUPREME** **200**

*Creamy cauliflower risotto, pan fried mange tout, charred baby onion cups and finished with a wild mushroom sauce*

**BILTONG CRUSTED BEEF FILLET (200g)** **260**

*Parmesan polenta, herbed baby carrots, broccolini stems, crispy baby onions and red wine demi glaze*

## *Vegetarian options*

**GREEK-STYLE GNOCCHI** **160**

*Basil pesto, confit cherry tomatoes, marinated black olives, baby marrow noodles, shaved parmesan garnished with fresh basil shoots*

**ROASTED BUTTERNUT AND SPINACH RISOTTO** **140**

*Crème fraiche, pan roasted pumpkin seeds, sage butter, shaved parmesan garnished with fresh basil shoots*

## *Chef's Special of the Day*

*Please ask our waiters what the special of the day is.*

