

BRUNCH MENU

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.95

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

Zucchini fritti
Crispy courgette fries with
lemon, chilli and mint yoghurt
5.95

**Salt-crusted
sourdough bread**
With salted butter
4.25

STARTERS

Garden pea soup – 6.75
Crushed peas, crispy
tuile, coconut cream and
edible flowers

**Jackfruit and peanut bang
bang salad – 7.95**
Chayote, Chinese leaf, mooli,
crispy wonton, peanuts, sesame
seeds and coriander

**Laverstoke Park Farm
buffalo mozzarella – 9.25**
Grapes, mint, parsley
and hazelnuts

Duck liver parfait – 8.25
Caramelised hazelnuts, truffle,
pear and ginger compote,
toasted brioche

Crispy duck salad – 7.95
Warm crispy duck
with five spice dressing,
toasted cashews,
watermelon, beansprouts,
sesame seeds, coriander
and ginger

**The Ivy Cure
smoked salmon – 9.95**
Black pepper, lemon,
and dark rye bread

**Tempura prawns with salt
and pepper squid – 9.50**
Crispy fried prawns, wasabi
miso sauce, Sriracha

Crab and apple salad – 11.95
Cucumber, watermelon, radish,
edamame and coriander

Steak tartare – 9.50
Hand-cut raw beef striploin
with a Tabasco mustard dressing,
cornichons, shallot, parsley,
egg yolk and toasted granary

**Yellowfin tuna
carpaccio – 9.95**
Cucumber, baby basil with an
apple, jalapeño and avocado sauce

**The Ivy Cure smoked
salmon and crab – 12.75**
A quenelle of crab and dill
cream, lemon, dark rye bread

MAINS

**Eggs Benedict and
chips – 11.50**
Pulled honey roast ham on
toasted muffins, two poached
hen's eggs, hollandaise sauce,
watercress and thick cut chips

**Eggs Royale and
chips – 12.95**
The Ivy Cure smoked salmon,
two poached hen's eggs, toasted
muffins, hollandaise sauce,
watercress and thick cut chips

**Hot buttermilk
pancakes – 8.95**
Strawberries, raspberries
and blackberries with Greek
yoghurt, lemon balm and warm
strawberry sauce

**Salmon and smoked
haddock fish cake – 14.25**
Crushed pea and herb
sauce with a soft poached
hen's egg and baby
watercress

The Ivy shepherd's pie – 12.95
Slow-braised lamb leg with beef,
Wookey Hole Cheddar potato mash

Chargrilled halloumi – 13.25
Giant couscous, smoked aubergine,
red pepper purée, pomegranate,
toasted almonds and labneh

Chicken Milanese – 16.95
Brioche-crumbed chicken breast with
shaved asparagus, radish, mixed herbs,
green pesto and herb mayonnaise

Fish & chips – 13.95
Traditional battered cod served
with mashed peas, thick cut chips
and tartare sauce

**Quinoa and watermelon
salad – 12.95**
Roast sweet potato, rocket, baby gem,
radish, feuilles de brick crisp, mixed
seeds and sesame, with a mint and
coriander sauce

STEAKS

Sirloin 8oz/227g – 24.95
21 day Himalayan Salt Wall dry-aged, UK

Fillet of beef 7oz/198g – 29.95
Succulent, prime centre cut, grass-fed

Rib-eye on the bone 12oz/340g – 31.95
21 day Himalayan Salt Wall dry-aged,
grass-fed, UK rib-eye steak

Minute steak – 15.95
Grilled thinly-beaten steak with peppercorn sauce,
onions, thick cut chips and watercress

Steak tartare – 19.75
Hand-cut raw beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and thick cut chips

SAUCES

• Béarnaise • Green peppercorn • Hollandaise • Red wine sauce
2.95 each

Roast fillet of salmon – 16.95
Grilled sprouting broccoli, crushed
pink peppercorn hollandaise
and lemon

The Ivy hamburger – 13.50
Chargrilled in a potato bun
with mayonnaise, horseradish
ketchup and thick
cut chips

Add West Country Cheddar - 1.95
Add pancetta - 2.75

**Monkfish and prawn
curry – 18.95**
Keralan curry with jasmine rice,
shaved coconut, coriander and
sweet potato crisps

Grilled chicken salad – 14.95
Red quinoa, watermelon,
baby gem, radish, basil, mixed
seeds and sesame, with a mint
and coriander sauce

DAILY MARKET SPECIALS

Vegetarian and vegan menu available on request.

FISH OF THE DAY

SIDES

**San Marzanino tomato
and basil salad with Pedro
Ximénez dressing**

3.95

**Sprouting broccoli, lemon
oil and sea salt**

4.25

**Extra virgin olive oil
mashed potato**

3.75

**Peas, sugar snaps and
baby shoots**

3.50

Green beans and roasted almonds

3.95

**Green leaf salad with
mixed herbs**

3.25

Truffle and Parmesan chips

4.95

Jasmine rice with toasted sesame

3.50

Thick cut chips

3.95

Truffle mashed potato

4.50

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