

HONEY GLAZED ALMONDS
Rosemary and sea salt
3.50

SALT-CRUSTED SOURDOUGH BREAD
With salted butter
4.50

ZUCCHINI FRITTI
Crispy courgette fries with lemon, chilli and mint yoghurt
6.50

SPICED GREEN OLIVES
Gordal olives with chilli, coriander and lemon
3.75

TRUFFLE ARANCINI
Fried Arborio rice balls with truffle cheese
5.95

STARTERS

PEA VELOUTÉ
Lemon and thyme ricotta with crushed peas and black pepper
6.95

THE IVY CURE SMOKED SALMON
Black pepper, lemon and dark rye bread
10.95

DUCK LIVER MANDARIN PARFAIT
Orange chutney and toasted brioche
9.50

BUFFALO MOZZARELLA WITH SALSA VERDE
Crushed pistachios, courgettes, basil and a green herb dressing
9.95

CRISPY DUCK SALAD
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
9.75

TWICE-BAKED CHEESE SOUFFLÉ
Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce
9.25

PRAWN COCKTAIL
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
11.95

MAINS

CHICKEN MILANESE
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
17.95

CÔTE DE BOEUF *12oz/340g*
21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak
32.95

BLACKENED COD FILLET
Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
19.50

KERALAN SWEET POTATO CURRY
Choy sum, broccoli, coriander and coconut with steamed jasmine rice
15.95

ROASTED ARTICHOKE SALAD
Baby gem lettuce with Belgian endive, avocado sesame houmous, couscous and a lemon herb sauce
14.95

THE IVY HAMBURGER
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
14.50

THE IVY SHEPHERD'S PIE
Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash
14.50

PAN-FRIED SALMON SUPREME
Warm asparagus with durum wheat, cauliflower, raisins and a green herb sauce
17.95

*Add West Country Cheddar - 1.95
Add pancetta - 2.75*

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing
3.95
Peas, sugar snaps and baby shoots
3.75
Green leaf salad with mixed herbs
3.75
Extra virgin olive oil mashed potato
3.95

Green beans and roasted almonds
4.25
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan
4.25
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing
4.50

Truffle and Parmesan chips
5.50
Sprouting broccoli, lemon oil and sea salt
4.50
Jasmine rice with toasted coconut and coriander
3.50
Thick cut chips
4.25

DESSERTS

CRÈME BRÛLÉE
Classic set vanilla custard with a caramelised sugar crust
7.25

APPLE TART FINE
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)
9.25

MINI CHOCOLATE TRUFFLES
With a liquid salted caramel centre
3.75

ICE CREAMS AND SORBETS
Selection of dairy ice creams and fruit sorbets with butter shortbread
6.00

SELECTION OF CHEESES
Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers
10.95

CHOCOLATE BOMBE
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
9.50

FROZEN BERRIES
Mixed berries with yoghurt sorbet and warm white chocolate sauce
7.50