

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

5.95

Truffle arancini
Fried Arborio
rice balls with
truffle cheese

5.95

Spiced green olives
Gordal olives with
chilli, coriander
and lemon

3.50

**Oatmeal-rolled
Lathallan
haggis bon bons**
Malt whisky and
wholegrain mustard
mayonnaise

4.95

**Salted smoked
almonds**
Hickory smoked and
lightly spiced

3.25

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

4.25

STARTERS

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

6.25

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

8.95

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

9.95

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

8.75

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

9.75

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

7.75

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

7.95

MAINS

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

16.95

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

13.95

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

31.95

**The Ivy On The Square
hamburger**
Chargrilled in a potato bun with
mayonnaise, horseradish ketchup
and thick cut chips

14.50

Add Isle of Mull Cheddar - 1.95
Add pancetta - 2.75

Blackened cod fillet
Baked in a banana leaf with a soy
and sesame marinade, citrus-pickled
fennel, grilled broccoli, chilli and
yuzu mayonnaise

17.50

**The Ivy On The Square
shepherd's pie**
Slow-braised lamb leg with beef, Isle
of Mull Cheddar potato mash

13.95

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

13.95

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

16.50

SIDES

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

3.95

Extra virgin olive oil mashed potato

3.75

Green leaf salad with mixed herbs

3.25

Truffle and Parmesan chips

4.75

Sprouting broccoli, lemon oil and sea salt

4.25

Green beans and roasted almonds

3.95

Truffle mashed potato

4.50

Peas, sugar snaps and baby shoots

3.50

**Jasmine rice with
toasted sesame**

3.50

Thick cut chips

3.95

DESSERTS

Crème brûlée
Classic set vanilla custard with
a caramelised sugar crust

6.95

Apple tart fine
Baked apple tart with vanilla
ice cream and Calvados flambé
(14 mins cooking time)

8.50

Mini chocolate truffles
With a liquid salted caramel centre

3.50

Ice creams and sorbets
Selection of dairy ice creams
and fruit sorbets

5.25

Chocolate bombe
Melting chocolate bombe with
a vanilla ice cream and honeycomb
centre with hot salted caramel sauce

8.95

Frozen berries
Mixed berries with yoghurt sorbet
and warm white chocolate sauce

7.25