

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
3.75

**Oatmeal-rolled
Lathallan
haggis bon bons**
Malt whisky and
wholegrain mustard
mayonnaise
4.95

**Salted smoked
almonds**
Hickory smoked and
lightly spiced
3.50

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

STARTERS

White onion soup
Cep tortellini, onion Lyonnaise, black truffle,
crispy shallots and fried sage
6.95

Buffalo mozzarella
Sun-dried peppers, San Marzanino tomatoes,
black olives, green pesto and pine nuts
9.25

Yellowfin tuna carpaccio
Citrus ponzu dressing, miso mayonnaise
with toasted sesame seeds, edamame,
crispy shallots and mizuna
9.95

Crispy duck salad
Warm crispy duck with five spice dressing, toasted
cashews, watermelon, beansprouts, sesame seeds,
coriander and ginger
9.50

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

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

Oak smoked Scottish salmon
Black pepper, lemon, and dark rye bread
9.95

MAINS

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

Chargrilled halloumi
Giant couscous, smoked aubergine,
Padrón peppers, 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, Scotch beef
32.50

**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
19.75

Roast fillet of salmon
Grilled sprouting broccoli, crushed pink
peppercorn hollandaise and lemon
17.50

**The Ivy On The Square
shepherd's pie**
Slow-braised lamb leg with beef, Isle
of Mull Cheddar potato mash
14.50

Keralan sweet potato curry
Choy sum, broccoli, coriander
and coconut with steamed
jasmine rice
14.95

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
4.95

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 coconut and coriander**
3.50

Thick cut chips
3.95

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing**
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)
8.50

Mini chocolate truffles
With a liquid salted caramel centre
3.95

Ice creams and sorbets
Selection of dairy ice creams
and fruit sorbets
5.50

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
7.50