

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

**Spiced green olives**  
Gordal olives with  
chilli, coriander  
and lemon  
3.75

**Truffle arancini**  
Fried Arborio  
rice balls with  
truffle cheese  
5.95

**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

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## STARTERS

**Roast pumpkin soup**  
Creamed pumpkin with truffle ricotta,  
pine nuts and crispy sage  
7.50

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

**Laverstoke Park Farm buffalo mozzarella**  
Crispy artichokes, pear and truffle honey  
10.95

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

**Duck liver parfait**  
Caramelised hazelnuts, truffle, redcurrant  
chutney, toasted brioche  
10.50

**Yellowfin tuna carpaccio**  
Citrus ponzu dressing, miso mayonnaise  
with toasted sesame seeds, edamame,  
crispy shallots and mizuna  
10.95

**Twice-baked cheese soufflé**  
Gratinated mature Cheddar,  
Gouda and Edam cheese soufflé with  
cream sauce and grated black truffle  
9.25

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## MAINS

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

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

**Côte de boeuf 12oz/340g**  
21 day Himalayan Salt Wall dry-aged,  
grass-fed, Scotch beef  
32.50

**The Ivy On The Square  
truffle hamburger**  
Chargrilled in a potato bun with  
mayonnaise, horseradish ketchup  
and thick cut chips  
16.50  
*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  
19.95

**Roast fillet of salmon**  
Cracked durum wheat, avocado  
houmous, sesame, pomegranate,  
golden raisins, chimichurri and a herb  
mayonnaise sauce  
18.50

**The Ivy On The Square  
shepherd's pie**  
Slow-braised lamb leg with beef,  
Isle of Mull Cheddar potato mash  
and truffle sauce  
14.95

**Roast butternut squash  
with cranberries**  
Buckwheat, chickpeas, pumpkin  
seeds, sesame and pomegranate with  
crumbled feta cheese, harissa sauce and  
coriander dressing  
14.50

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## SIDES

**San Marzanino tomato and basil salad  
with Pedro Ximénez dressing**  
3.95

**Extra virgin olive oil mashed potato**  
3.95

**Green leaf salad with mixed herbs**  
3.75

**Truffle and Parmesan chips**  
4.95

**Sprouting broccoli, lemon oil and sea salt**  
4.50

**Green beans and roasted almonds**  
3.95

**Truffle mashed potato**  
4.50

**Peas, sugar snaps and baby shoots**  
3.75

**Thick cut chips**  
3.95

**Jasmine rice with  
toasted coconut and coriander**  
3.50

**Baked sweet potato, harissa coconut  
"yoghurt", mint and coriander dressing**  
4.50

**Creamed spinach, pangrattato, toasted pine  
nuts and grated Parmesan**  
4.25

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## DESSERTS

**Creme brûlée with cinnamon  
berry compote**  
Classic set vanilla custard with a  
caramelised sugar crust and Winter  
berry compote  
8.50

**Christmas pudding**  
Steamed Christmas pudding  
with almonds, redcurrants and  
brandy cream  
8.50

**Apple tart fine**  
Baked apple tart with vanilla  
ice cream and Calvados flambé  
(14 mins cooking time)  
8.95

**Frozen berries**  
Mixed berries with yoghurt sorbet  
and warm white chocolate sauce  
7.50

**Colston Bassett Stilton**  
With 10yr Tawny Port (100 ml),  
chutney, grapes and crackers  
15.95

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

**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  
9.95

**Ice creams and sorbets**  
Selection of dairy ice creams  
and fruit sorbets  
6.00

**Warm mini mince pies**  
Hazelnut and brandy cream  
4.50

**Mini chocolate truffles**  
With a liquid salted caramel centre  
3.95