

HONEY GLAZED ALMONDS

Rosemary and sea salt

3.25**SALT-CRUSTED SOURDOUGH BREAD**

With salted butter

4.25**ZUCCHINI FRITTI**

Crispy courgette fries with lemon, chilli and mint yoghurt

5.95**SPICED GREEN OLIVES**

Gordal olives with chilli, coriander and lemon

3.50**TRUFFLE ARANCINI**

Fried Arborio rice balls with truffle cheese

5.95**STARTERS****PEA VELOUTÉ**

Lemon and thyme ricotta with crushed peas and black pepper

6.75**THE IVY CURE SMOKED SALMON**

Black pepper, lemon and dark rye bread

9.95**DUCK LIVER MANDARIN PARFAIT**

Orange chutney and toasted brioche

8.95**BUFFALO MOZZARELLA WITH SALSA VERDE**

Crushed pistachios, courgettes, basil and a green herb dressing

9.25**CRISPY DUCK SALAD**

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

8.75**TWICE-BAKED CHEESE SOUFFLÉ**

Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce

8.50**PRAWN COCKTAIL**

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

10.95**MAINS****CHICKEN MILANESE**

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

16.95**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

17.95**KERALAN SWEET POTATO CURRY**

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

14.95**ROASTED ARTICHOKE SALAD**

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

13.95**THE IVY HAMBURGER**

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips

13.95**THE IVY SHEPHERD'S PIE**

Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash

13.95**PAN-FRIED SALMON SUPREME**

Warm asparagus with durum wheat, cauliflower, raisins and a green herb sauce

16.95*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

3.50

Green leaf salad with mixed herbs

3.25

Extra virgin olive oil mashed potato

3.75

Green beans and roasted almonds

3.95

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

3.95

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

4.25

Truffle and Parmesan chips

4.95

Sprouting broccoli, lemon oil and sea salt

4.25

Jasmine rice with toasted coconut and coriander

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 with butter shortbread

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**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