

Salted smoked almonds

Hickory smoked and lightly spiced

3.50

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

3.75

Truffle arancini

Fried Arborio rice balls with truffle cheese

5.95

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

The Ivy Cure smoked 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, UK rib-eye steak

32.50

The Ivy hamburger

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

14.50

*Add West Country 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 shepherd's pie

Slow-braised lamb leg with beef, red wine sauce, Wookey Hole 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