

SALTED SMOKED ALMONDS

Hickory smoked and lightly spiced

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**ROAST PUMPKIN SOUP**

Creamed pumpkin with truffle ricotta, pine nuts and crispy sage

6.75

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA

Crispy artichokes, pear and truffle honey

9.25

THE IVY CURE SMOKED SALMON

Black pepper, lemon, and dark rye bread

9.95

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

8.75

DUCK LIVER PARFAIT

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

8.25

TWICE-BAKED CHEESE SOUFFLÉ

Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle

8.50

MAINS**CHICKEN MILANESE**

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

16.95

CHARGRILLED HALLOUMI

Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh

13.95

CÔTE DE BOEUF 12oz/340g

21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak

31.95

THE IVY HAMBURGER

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

13.95

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

17.95

THE IVY SHEPHERD'S PIE

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

13.95

ROAST BUTTERNUT SQUASH WITH GRAINS

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

13.50

ROAST FILLET OF SALMON

Cracked durum wheat, avocado houmous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce

16.95

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Extra virgin olive oil mashed potato

3.75

Peas, sugar snaps and baby shoots

3.50

Green leaf salad with mixed herbs

3.25

Truffle and Parmesan chips

4.95

Green beans and roasted almonds

3.95

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

3.95

Sprouting broccoli, lemon oil and sea salt

4.25

Truffle mashed potato

4.50

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**TRINITY COLLEGE BURNT CREAM**

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