

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

Green beans and roasted almonds

3.95

Truffle and Parmesan chips

4.95

Peas, sugar snaps and baby shoots

3.50

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

3.95

Sprouting broccoli, lemon oil and sea salt

4.25

Green leaf salad with mixed herbs

3.25

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

4.25

Jasmine rice with toasted coconut and coriander

3.50

Extra virgin olive oil mashed potato

3.75

Thick cut chips

3.95

DESSERTS

TRINITY COLLEGE BURNT CREAM

Classic set vanilla custard with a caramelised sugar crust

6.95

MINI CHOCOLATE TRUFFLES

With a liquid salted caramel centre

3.50

CHOCOLATE BOMBE

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

8.95

APPLE TART FINE

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

8.50

ICE CREAMS AND SORBETS

Selection of dairy ice creams and fruit sorbets with butter shortbread

5.25

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