

HONEY GLAZED ALMONDS 

Rosemary and sea salt

3.50

SPICED GREEN OLIVES 

Gordal olives with chilli, coriander and lemon

3.75

ZUCCHINI FRITTI 

Crispy courgette fries with lemon, chilli and mint yoghurt

5.95

SALT-CRUSTED SOURDOUGH BREAD 

With salted butter

4.25

TRUFFLE ARANCINI 

Fried Arborio rice balls with truffle cheese

5.95

STARTERS**WHITE ONION AND TRUFFLE SOUP** 

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

6.95

THE IVY CURE SMOKED SALMON

Black pepper, lemon and dark rye bread

10.50

DUCK LIVER MANDARIN PARFAIT

Orange chutney and toasted brioche

8.95

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA 

San Marzanino tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

9.25

CRISPY DUCK SALAD

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

8.95

TWICE-BAKED CHEESE SOUFFLÉ 

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

8.75

PRAWN COCKTAIL

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

11.95

MAINS**CHICKEN MILANESE**

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

16.95

RIB-EYE ON THE BONE*12oz/340g*

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

32.95

THE IVY SHEPHERD'S PIE

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

14.50

ROAST SALMON FILLET

Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

17.25

CHARGRILLED HALLOUMI 

Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

14.75

THE IVY HAMBURGER

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

14.25

Add West Country Cheddar - 1.95
*Add pancetta - 2.75***BLACKENED COD FILLET**

Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

17.95

ROAST BUTTERNUT SQUASH WITH GRAINS 

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

15.50

SIDESSan Marzanino tomato and basil salad with Pedro Ximénez dressing 

3.95

Green beans and roasted almonds 

4.25

Truffle and Parmesan chips

5.25

Peas, sugar snaps and baby shoots 

3.75

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

3.95

Sprouting broccoli, lemon oil and sea salt 

4.50

Green leaf salad with mixed herbs 

3.50

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 

3.95

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

3.75

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, honeycomb centre and hot salted caramel sauce

8.95

APPLE TART FINE 

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

8.95

SELECTION OF CHEESES

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

10.50

FROZEN BERRIES 

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.50

Vegetarian  **and vegan** 

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.

