

Salted smoked almonds

Hickory smoked and lightly spiced (Vegan)

3.95

Spiced green olives

Gordal olives with chilli, coriander and lemon (Vegan)

3.95

Zucchini fritti

Crispy courgette fries with lemon, chilli and mint yoghurt

6.50

Salt-crusted sourdough bread

With salted butter

4.50

Truffle arancini

Fried Arborio rice balls with truffle cheese

6.50

STARTERS**Roast pumpkin soup**

Creamed pumpkin with truffle ricotta, pine nuts and crispy sage

7.75

Yellowfin tuna carpaccio

Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna

10.95

Duck liver parfait

Caramelised hazelnuts, truffle, redcurrant chutney, toasted brioche

10.50

The Ivy Cure smoked salmon and crab

A quenelle of crab and dill cream, lemon, dark rye bread

13.75

Crispy duck salad

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

10.50

Twice-baked cheese soufflé

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

9.50

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

10.95

MAINS**Chicken Milanese**

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

18.95

The Ivy truffle hamburger

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

17.50

*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

21.75

Keralan sweet potato and chestnut curry

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

15.95

Roast butternut squash with cranberries

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

15.50

The Ivy shepherd's pie

Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and truffle sauce

15.95

Côte de boeuf 12oz/340g

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

32.95

Roast fillet of salmon

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

18.95

SIDES**San Marzanino tomato and basil salad with Pedro Ximénez dressing**

3.95

Peas, sugar snaps and baby shoots

3.75

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

4.50

Truffle mashed potato

4.50

Jasmine rice with toasted coconut and coriander

3.50

Green leaf salad with mixed herbs

3.75

Extra virgin olive oil mashed potato

3.95

Thick cut chips

4.25

Sprouting broccoli, lemon oil and sea salt

4.50

Green beans and roasted almonds

4.25

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

4.25

Truffle and Parmesan chips

4.95

DESSERTS**Mini chocolate truffles**

With a liquid salted caramel centre

3.95

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

6.50

Warm mini mince pies

Hazelnut and brandy cream

4.50

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.75

Christmas pudding

Steamed Christmas pudding with almonds, redcurrants and brandy cream

8.50

Crème brûlée with cinnamon berry compote

Classic set vanilla custard with a caramelised sugar crust and Winter berry compote

8.50

Apple tart fine

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

9.95

Chocolate bombe

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

9.50

Colston Bassett Stilton

With 10yr Tawny Port (100 ml), chutney, grapes and crackers

15.95

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

11.95