BRUNCH MENU

Truffle arancini

Fried Arborio rice balls with truffle cheese

5.95

Spiced green olives

Gordal olives with chilli, coriander and lemon

3.50

Salted smoked almonds

Hickory smoked and lightly spiced

3.25

Zucchini fritti

Crispy courgette fries with lemon, chilli and mint yoghurt

5.95

Salt-crusted sourdough bread

with salted butter

STARTERS

Garden pea soup – 6.75

Crushed peas, crispy tuile, coconut cream and edible flowers

Crab and apple salad – 11.95

Cucumber, watermelon, radish, edamame and coriander

Duck liver parfait - 8.25

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

Jackfruit and peanut bang bang salad – 7.95

Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander

The Ivy Cure smoked salmon – 9.95

Black pepper, lemon, and dark rye bread

Tempura prawns with salt and pepper squid – 9.50

Crunchy fried prawns, wasabi miso sauce, Sriracha

Laverstoke Park Farm buffalo mozzarella – 9.25

Grapes, mint, parsley and hazelnuts

Crispy duck salad - 8.75

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

Yellowfin tuna carpaccio - 9.95

Cucumber, baby basil with an apple, jalapeño and avocado sauce

MAINS

Eggs Benedict and chips – 11.50

Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips

The Ivy shepherd's pie - 12.95

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

Chargrilled halloumi - 13.25

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

Chicken Milanese - 16.95

Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

Quinoa and watermelon salad – 12.95

Roast sweet potato, rocket, baby gem, radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce

Eggs Royale and chips – 12.95

The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips

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Hot buttermilk pancakes – 8.95

Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce

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Grilled chicken salad – 14.95

Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce

Roast fillet of salmon - 16.95

Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon

The Ivy hamburger – 13.50

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

Add West Country Cheddar - 1.95 Add pancetta - 2.75

Monkfish and prawn curry – 18.95

Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps

Fish & chips - 13.95

Traditional battered cod served with mashed peas, thick cut chips and tartare sauce



STEAKS

Rib-eye on the bone 120z/340g - 31.95

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

Minute steak - 15.95

Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

SAUCES

- Béarnaise Green peppercorn
 Hollandaise Red wine sauce
 - Hollandaise Red wine sauc 2.95 each

DAILY MARKET SPECIALS

Vegetarian and vegan menu available on request.

SIDES

San Marzanino tomato and basil salad with Pedro	3.95	Sprouting broccoli, lemon oil and sea salt	4.25	Extra virgin olive oil mashed potato	3.75
Ximénez dressing		Green beans and roasted almonds	3.95	Green leaf salad with	3.25
Peas, sugar snaps and baby shoots	3.50	Jasmine rice with toasted sesame	3.50	mixed herbs	
Truffle and Parmesan chips	4.95	Truffle mashed potato	4.5 0	Thick cut chips	3.95

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.