

Zucchini fritti

Crispy courgette fries with lemon, chilli and mint yoghurt
5.75

Salt-crusted sourdough bread

With salted butter
4.25

Truffle arancini

Fried Arborio rice balls with truffle cheese
5.50

STARTERS

White onion soup

Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons
6.50

Tuna carpaccio

Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots
9.95

Truffled orzo pasta

Baked truffle pasta with sautéed girolle mushrooms
8.25

Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce
14.95

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger
9.25

Duck liver parfait

Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
7.95

Burrata di bufala

San Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil
9.95

Smoked salmon and crab

Oak smoked salmon, crab and dill cream with dark rye bread
11.75

Apple and Stilton salad

Soft Stilton cheese with golden raisins, caramelised hazelnuts, celery and Belgian endive
7.50

MAINS

Slow-cooked lamb shoulder

Herb crust, creamed potato, carrots, swede and a rosemary sauce
18.95

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce
13.95

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing
13.75

Chicken Milanese

Brioche-crumbed chicken breast with a fried egg, parmesan and truffle cream sauce
16.95

The Ivy shepherd's pie

Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
13.95

Rib-eye 12oz/340g

Dry aged English rib-eye (on the bone)
27.95

The Ivy hamburger

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50
14.75

Roast salmon fillet

Tenderstem broccoli, smoked almonds and a caviar and herb sauce on the side
19.95

Blackened cod fillet

Baked in a banana leaf with citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
17.95

SIDES

Baked sweet potato, harissa cocunut "yoghurt", mint and coriander dressing
3.75

Thick cut chips
3.95

Creamed spinach, toasted pine nuts and grated Parmesan
3.95

Tenderstem broccoli, lemon oil and sea salt
3.75

Jasmine rice
3.50

Peas, sugar snap and baby shoots
3.25

Green beans and roasted almonds
3.75

Olive oil mashed potato
3.50

San Marzanino tomato and basil salad with Pedro Ximenez dressing
3.95

Herbed green salad
3.25

Truffle and Parmesan chips
4.75

DESSERTS

Crème brûlée

Classic set vanilla custard with a caramelised sugar crust
6.75

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries
8.25

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets
6.00

Selection of three cheeses
Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers
12.95

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce
7.50

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
8.50

A discretionary optional service charge of 12.5% will be added to your bill.

Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.