



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
5.75

STARTERS

Roast pumpkin soup
Creamed pumpkin with ricotta,
pine nuts and crispy sage
6.50

Marinated yellowfin tuna
Citrus ponzu dressing and wasabi mayonnaise
with chilli and coriander
10.95

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,
sesame seeds, coriander and ginger
9.25

Steak tartare
Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot,
parsley, egg yolk and toasted granary
9.50

Buffalo mozzarella
Crispy artichokes,
pear and truffle honey
9.25

Smoked salmon and crab
Oak smoked salmon, crab and dill cream
with dark rye bread
11.95

Endive and Stilton salad
Shaved apple, cranberries and
caramelised hazelnuts
7.50

MAINS

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

Dukkah spiced sweet potato
Aubergine baba ganoush with coconut
'yoghurt', sesame, mixed grains, toasted
almonds and a Moroccan tomato sauce
13.95

**Roasted butternut
squash with grains**
Buckwheat, chickpeas, pumpkin seeds, sesame
and pomegranate with crumbled bean curd,
harissa sauce and coriander dressing
13.75

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

The Ivy shepherd's pie
Slow-braised lamb shoulder with beef
and Wookey Hole Cheddar potato mash
13.95

Miso black cod fillet
Baked black cod, hoba leaf, pickled fennel
and a miso sauce
29.50

Rib-eye 12oz/340g
Dry aged rib-eye (on the bone)
28.95

Roast salmon fillet
Sprouting broccoli, smoked almonds
and a herb sauce on the side
19.95

SIDES

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

Jasmine rice
with toasted sesame
3.50

Creamed spinach, toasted pine nuts
and grated Parmesan
4.25

Sprouting broccoli,
lemon oil and sea salt
3.75

Thick cut chips
3.95

Peas, sugar snap and baby shoots
3.50

Green beans and roasted almonds
3.95

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, caramelised
pecans, 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
8.75

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

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.