

**Salted smoked almonds**  
Hickory smoked and  
lightly spiced  
3.25

**Salt-crusted  
sourdough bread**  
with salted butter  
3.95

**Zucchini fritti**  
Crispy courgette fries with  
lemon, chilli and mint yoghurt  
5.75

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
3.50

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
5.50

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## **STARTERS**

**Garden pea soup**  
Crushed peas with ricotta,  
mint and lemon balm  
6.50

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

**Lobster and asparagus**  
Asparagus spears with lobster, capers, parsley  
and a green chilli butter  
14.95

**Prawn cocktail**  
Classic prawn cocktail with baby gem,  
avocado, cherry tomatoes and  
Marie Rose sauce  
10.95

**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  
9.75

**Buffalo mozzarella**  
Sliced peaches with Nocellara olives, smoked  
almonds, pesto and picked mint  
9.25

**Crab and apple salad**  
Cucumber, watermelon, radish,  
edamame and coriander  
12.95

**Heritage tomato and feta salad**  
Avocado, watermelon, pistachio, olives,  
basil and Pedro Ximénez dressing  
7.75

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## **MAINS**

**Chicken Milanese**  
Brioche-crumbed chicken breast with  
San Marzanino tomatoes, capers, rocket,  
Parmesan and pesto  
16.95

**The Ivy hamburger**  
Chargrilled in a potato bun with mayonnaise,  
horseradish ketchup and thick cut chips  
*Add West Country Cheddar – 1.95*  
14.75

**Jackfruit and peanut bang bang salad**  
Chayote, Chinese leaf, mouli,  
crispy wonton, peanuts and coriander  
13.95

**Chargrilled halloumi with Padrón peppers**  
Red pepper sauce, toasted fregola,  
San Marzanino tomatoes, olives  
and a chilli and mint sauce  
13.95

**Rib-eye on the bone 12oz/340g**  
21 day Himalayan Salt Wall dry-aged,  
grass-fed, UK rib-eye steak  
31.95

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

**Salmon and asparagus**  
Pan-fried salmon supreme with asparagus  
tortellini and a Champagne sauce  
17.95

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

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## **SIDES**

**Baked sweet potato, harissa coconut**  
"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, miso butter, sesame and chilli**  
4.25

**Thick cut chips**  
3.95

**Peas, sugar snap and baby shoots**  
3.25

**Green beans and roasted almonds**  
3.95

**Olive oil mashed potato**  
3.75

**San Marzanino tomato and basil salad**  
with Pedro Ximénez dressing  
3.95

**Herbed green salad**  
3.50

**Truffle and Parmesan chips**  
4.75

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## **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  
10.95

**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  
8.95

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.