

Salted smoked almonds
Hickory smoked and lightly spiced
3.25

Salt-crusted sourdough bread
With salted butter
4.75

Zucchini fritti
Crispy courgette fries with lemon, chilli and mint yoghurt
5.95

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

Truffle arancini
Fried Arborio rice balls with truffle cheese
5.95

STARTERS

Roast pumpkin soup
Creamed pumpkin with truffle ricotta, pine nuts and crispy sage
6.95

Yellowfin tuna carpaccio
Cucumber, baby basil with an apple, jalapeño and avocado sauce
10.95

Truffled wild mushrooms
Potato rösti, creamed mushroom, fried quail's egg and grated truffle
8.95

Shellfish cocktail
Lobster, prawn, crab and brown shrimps with avocado, cherry tomatoes, Marie Rose sauce
14.95

Crispy duck salad
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
9.50

Steak tartare
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary
9.95

Stracciatella di bufala
With crispy artichokes, pear and truffle honey
11.95

The Ivy Cure smoked salmon and crab
A quenelle of crab and dill cream, lemon, dark rye bread
13.75

Lobster risotto
Samphire, basil, Arborio rice, finished with shellfish foam
13.95

MAINS

Chicken Milanese
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
18.50

The Ivy shepherd's pie
Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash and a truffle sauce
14.50

Rib-eye on the bone
12oz/340g
21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak
32.95

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

The Ivy hamburger
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar - 1.95
15.50

Roast butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing
14.25

The Ivy vegetarian shepherd's pie
Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce
14.95

Roast fillet of salmon
Sprouting broccoli, Champagne and caper cream sauce
17.50

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing
4.50

Green leaf salad with mixed herbs
3.50

Truffle and Parmesan chips
5.50

Sprouting broccoli, miso butter, sesame and chilli
4.50

Jasmine rice with toasted sesame
3.50

Creamed wild mushrooms, artichoke, grated Parmesan and black truffle
4.95

Green beans and roasted almonds
3.95

Thick cut chips
4.25

Peas, sugar snaps and baby shoots
3.50

Extra virgin olive oil mashed potato
3.95

San Marzanino tomato and basil salad with Pedro Ximénez dressing
3.95

DESSERTS

Crème brûlée
Classic set vanilla custard with a caramelised sugar crust
6.95

Rum baba
Plantation rum soaked sponge with Chantilly cream and raspberries
8.50

Ice creams and sorbets
Selection of dairy ice creams and fruit sorbets
6.00

Selection of three cheeses
Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, 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
9.50