

Salted smoked almonds

Hickory smoked and lightly spiced

3.50

Salt-crusted sourdough bread
With salted butter

4.25

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

5.95

Spiced green olives
Gordal olives with chilli, coriander and lemon

3.75

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

7.50

The Ivy Cure smoked salmon and crab

A quenelle of crab and dill cream, lemon, dark rye bread

12.75

Yellowfin tuna carpaccio

Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna

10.95

Crispy duck salad

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

9.50

Duck liver parfait

Caramelised hazelnuts, truffle, redcurrant chutney, toasted brioche

10.50

Twice-baked cheese soufflé

Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle

9.25

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

10.95

MAINS**Chicken Milanese**

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

17.95

Keralan sweet potato and chestnut curry

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

14.95

Côte de boeuf 12oz/340g

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

32.50

The Ivy truffle hamburger

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

16.50

Add West Country Cheddar - 1.95
Add pancetta - 2.75**Blackened cod fillet**

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

19.95

The Ivy shepherd's pie

Slow-braised lamb leg with beef, red wine sauce, Wookey Hole Cheddar potato mash and truffle sauce

14.95

Roast butternut squash with cranberries

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

14.50

Roast fillet of salmon

Cracked durum wheat, avocado houmous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce

18.50

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

3.95

Extra virgin olive oil mashed potato

3.95

Peas, sugar snaps and baby shoots

3.75

Green leaf salad with mixed herbs

3.75

Truffle and Parmesan chips

4.95

Green beans and roasted almonds

3.95

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

4.25

Sprouting broccoli, lemon oil and sea salt

4.50

Truffle mashed potato

4.50

Jasmine rice with toasted coconut and coriander

3.50

Thick cut chips

3.95

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

4.50

DESSERTS**Crème brûlée with cinnamon berry compote**

Classic set vanilla custard with a caramelised sugar crust and Winter berry compote

8.50

Apple tart fine

Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)

8.95

Mini chocolate truffles

With a liquid salted caramel centre

3.95

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

6.00

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

Selection of cheeses

Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

9.95

Christmas pudding

Steamed Christmas pudding with almonds, redcurrants and brandy cream

8.50

Colston Bassett Stilton

with 10yr Tawny Port (100 ml), chutney, grapes and crackers

15.95

Warm mini mince pies

Hazelnut and brandy cream

4.50