

Salted smoked almonds

Hickory smoked and lightly spiced

3.25

Salt-crusted sourdough bread

With salted butter

4.50

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

6.25

Prawn cocktail

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

9.95

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

8.95

Yellowfin tuna carpaccio

Cucumber, baby basil with an apple, jalapeño and avocado sauce

9.95

Crispy duck salad

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

8.95

Seared Atlantic scallops

Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb

12.50

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander

7.95

Duck liver parfait

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

8.50

Truffled wild mushrooms

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

7.95

MAINS**Chicken Milanese**

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

16.95

The Ivy hamburger

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

Add West Country Cheddar - 1.95

14.95

Rib-eye on the bone

12oz/340g

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

31.95

Roast fillet of salmon

Sprouting broccoli, Champagne and caper cream sauce

16.50

Blackened cod fillet

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

17.95

The Ivy shepherd's pie

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

14.50

The Ivy vegetarian shepherd's pie

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

14.50

Roast butternut squash with grains

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

13.25

SIDES**Truffle and Parmesan chips**

4.75

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Extra virgin olive oil mashed potato

3.75

Green leaf salad with mixed herbs

3.50

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

4.25

Sprouting broccoli, miso butter, sesame and chilli

4.25

Green beans and roasted almonds

3.95

Creamed spinach, toasted pine nuts and grated Parmesan

4.25

Peas, sugar snaps and baby shoots

3.50

Jasmine rice with toasted sesame

3.50

Thick cut chips

3.95

DESSERTS**Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

6.95

Selection of three cheeses

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, rye crackers

9.95

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

8.25

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.25

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

5.25

Chocolate bombe

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

9.25