

# ALL DAY MENU

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
5.95

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

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

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

**Salt-crusted  
sourdough bread**  
With salted butter  
4.25

## STARTERS

**Garden pea soup – 6.75**  
Crushed peas, crispy tuile,  
coconut cream and  
edible flowers

**The Ivy Cure  
smoked salmon – 9.95**  
Black pepper, lemon,  
and dark rye bread

**Jackfruit and peanut bang  
bang salad – 7.95**  
Chayote, Chinese leaf, mooli,  
crispy wonton, peanuts, sesame  
seeds and coriander

**Tempura prawns with salt  
and pepper squid – 9.50**  
Crunchy fried prawns, wasabi  
miso sauce, Sriracha

**Crab and apple  
salad – 11.95**  
Cucumber, watermelon, radish,  
edamame and coriander

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

**Seared Atlantic  
scallops – 11.75**  
Smoked cauliflower purée,  
capers, lemon, golden raisins  
and samphire tempura

**Crispy duck salad – 7.95**  
Warm crispy duck with five  
spice dressing, toasted cashews,  
watermelon, beansprouts, sesame  
seeds, coriander and ginger

**Duck liver parfait – 8.25**  
Caramelised hazelnuts,  
truffle, pear and ginger compote,  
toasted brioche

**The Ivy Cure smoked  
salmon and crab – 12.75**  
A quenelle of crab and dill  
cream, lemon, dark rye bread

**Yellowfin tuna  
carpaccio – 9.95**  
Cucumber, baby basil  
with an apple, jalapeño and  
avocado sauce

**Laverstoke Park Farm  
buffalo mozzarella – 9.25**  
Grapes, mint, parsley and hazelnuts

## MAINS

**The Ivy shepherd's pie – 12.95**  
Slow-braised lamb leg  
with beef, red wine sauce,  
Wookey Hole Cheddar  
potato mash

**Grilled chicken salad – 14.95**  
Red quinoa, watermelon,  
baby gem, radish, basil, mixed  
seeds and sesame, with a mint  
and coriander sauce

**Chargrilled halloumi – 13.25**  
Giant couscous, smoked  
aubergine, red pepper purée,  
pomegranate, toasted almonds  
and labneh

**Chicken Milanese – 16.95**  
Brioche-crumbed chicken  
breast with shaved asparagus,  
radish, mixed herbs, green  
pesto and herb mayonnaise

**Blackened cod fillet – 17.95**  
Baked in a banana leaf with  
a soy and sesame marinade, citrus-  
pickled fennel, grilled broccoli,  
chilli and yuzu mayonnaise

**Quinoa and watermelon  
salad – 12.95**  
Roast sweet potato, rocket,  
baby gem, radish, feuilles de  
brick crisp, mixed seeds and sesame,  
with a mint and coriander sauce

**Monkfish and prawn curry – 18.95**  
Keralan curry with jasmine rice,  
shaved coconut, coriander and sweet  
potato crisps

**Salmon and smoked  
haddock fish cake – 14.25**  
Crushed pea and herb sauce  
with a soft poached hen's egg  
and baby watercress

**Roasted lamb rump – 22.75**  
Butter beans, red peppers, sun-dried  
tomatoes, fried artichoke and pesto  
with red wine sauce

**STEAKS**

**Sirloin 8oz/227g – 24.95**  
21 day Himalayan Salt Wall dry-aged, UK

**Fillet of beef 7oz/198g – 29.95**  
Succulent, prime centre cut, grass-fed

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

**Minute steak – 15.95**  
Grilled thinly-beaten steak with peppercorn sauce,  
onions, thick cut chips and watercress

**Steak tartare – 19.75**  
Hand-cut raw beef striploin with a Tabasco  
mustard dressing, cornichons, shallot, parsley,  
egg yolk and thick cut chips

**SAUCES**

• Béarnaise • Green peppercorn • Hollandaise • Red wine sauce  
2.95 each

**Lobster linguine – 29.95**  
Tomato and chilli sauce with  
San Marzano tomatoes, parsley  
and spring onion

**Pan-fried sea bass fillet – 23.95**  
Marinated courgette, mixed  
peppers, rustic tomato purée  
and sauce vierge

**The Ivy hamburger – 13.50**  
Chargrilled in a potato bun with  
mayonnaise, horseradish ketchup  
and thick cut chips  
*Add West Country Cheddar - 1.95*  
*Add pancetta - 2.75*

**Fish & chips – 13.95**  
Traditional battered cod  
served with mashed peas,  
thick cut chips and  
tartare sauce

**Roast fillet of salmon – 16.95**  
Grilled sprouting broccoli, crushed  
pink peppercorn hollandaise  
and lemon

## DAILY MARKET SPECIALS

*Vegetarian and vegan menu available on request.*

## FISH OF THE DAY

## SIDES

**San Marzano tomato  
and basil salad with Pedro  
Ximénez dressing**

3.95

**Sprouting broccoli, lemon  
oil and sea salt**

4.25

**Extra virgin olive oil  
mashed potato**

3.75

**Peas, sugar snaps and  
baby shoots**

3.50

**Green beans and roasted almonds**

3.95

**Green leaf salad with  
mixed herbs**

3.25

**Truffle and Parmesan chips**

4.95

**Jasmine rice with toasted sesame**

3.50

**Truffle mashed potato**

4.50

**Thick cut chips**

3.95

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.