

**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****Creme 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