

**HONEY GLAZED ALMONDS** 

Rosemary and sea salt

**3.75****SALT-CRUSTED SOURDOUGH BREAD** 

With salted butter

**4.75****ZUCCHINI FRITTI** 

Crispy courgette fries with lemon, chilli and mint yoghurt

**6.95****SPICED GREEN OLIVES** 

Gordal olives with chilli, coriander and lemon

**3.95****TRUFFLE ARANCINI** 

Fried Arborio rice balls with truffle cheese

**6.95****STARTERS****ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP** 

Creamed pumpkin and butternut squash with truffle ricotta, pine nuts and crispy sage

**7.95****THE IVY CURE SMOKED SALMON**

Black pepper, lemon and dark rye bread

**11.25****DUCK LIVER MANDARIN PARFAIT**

Orange chutney and toasted brioche

**9.50****BURRATA FROM CAMPANIA** 

Crispy artichokes, pear and truffle honey

**11.50****CRISPY DUCK SALAD** 

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

**9.95****TWICE-BAKED CHEESE SOUFFLÉ** 

Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce

**9.25****PRAWN COCKTAIL** 

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

**12.95****MAINS****CHICKEN MILANESE**

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

**18.50****CHARGILLED HALLOUMI** 

Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

**15.75****RIB-EYE ON THE BONE** *12oz/340g*

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

**33.95****THE IVY SHEPHERD'S PIE** 

Slow-braised lamb leg and beef, red wine sauce, Cheddar potato mash

**14.95****BLACKENED COD FILLET** 

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

**19.50****THE IVY HAMBURGER**

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

**14.75***Add West Country Cheddar - 1.95  
Add pancetta - 2.75***ROAST BUTTERNUT SQUASH WITH GRAINS** 

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

**15.95****ROAST SALMON FILLET** 

Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

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

4.25

Green beans and roasted almonds 

4.50

Truffle and Parmesan chips

5.75

Peas, sugar snaps and baby shoots 

3.95

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

4.75

Sprouting broccoli, lemon oil and sea salt 

4.75

Green leaf salad with mixed herbs 

3.95

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

4.50

Jasmine rice with toasted coconut and coriander 

3.75

Extra virgin olive oil mashed potato 

4.25

Thick cut chips 

4.50

**DESSERTS****CRÈME BRÛLÉE** 

Classic set vanilla custard with a caramelised sugar crust

**7.25****MINI CHOCOLATE TRUFFLES** 

With a liquid salted caramel centre

**3.95****CHOCOLATE BOMBE** 

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

**9.95****APPLE TART FINE** 

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

**9.50****ICE CREAMS AND SORBETS** 

Selection of dairy ice creams and fruit sorbets with butter shortbread

**6.00****FROZEN BERRIES** 

Mixed berries with yoghurt sorbet and warm white chocolate sauce

**7.95****SELECTION OF CHEESES**

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

**11.95**

 Vegetarian and vegan menu available on request. V-Vegetarian, VG-Vegan, AG-Avoiding Gluten, AD-Avoiding Dairy.

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.