

**HONEY GLAZED ALMONDS**

Rosemary and sea salt

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

With salted butter

**4.95****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****ROASTED TOMATO SOUP**

Red pepper, crumbled Greek style "cheese", pine nuts and coriander

**8.50****THE IVY CURE SMOKED SALMON**

Black pepper, lemon and dark rye bread

**12.95****DUCK LIVER PARFAIT**

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

**10.50****BUFFALO MOZZARELLA**

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

**9.95****GOAT'S CHEESE AND COURGETTE TART**

Artichoke tapenade, mixed herbs and truffle crème fraîche sauce

**9.95****CRISPY DUCK SALAD**

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

**10.50****PRAWN COCKTAIL**

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

**13.50****MAINS****CHICKEN MILANESE**

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

**18.95****CHARGRILLED HALLOUMI**

Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress

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

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

**34.95****THE IVY SHEPHERD'S PIE**

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

**15.50****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 AND CHIPS**

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

**15.95***Add West Country Cheddar - 2.50**Add pancetta - 2.95***LINGUINE WITH COURGETTE**

Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce

**17.50****PAN-FRIED LEMON SOLE**

Capers, flaked almonds, watercress, lemon mayonnaise and Greek cress

**26.95****SIDES**

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing

**4.25**

Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander

**4.75**

Baby gem lettuce, herb dressing, cheese and pine nuts

**5.50**

Extra virgin olive oil mashed potato

**4.50**

Green beans and roasted almonds

**4.75**

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

**4.95**

Truffle and Parmesan chips

**5.95**

Peas, mangetout and baby shoots

**4.25**

Sprouting broccoli, lemon oil and sea salt

**5.25**

Jasmine rice with toasted coconut and coriander

**3.95**

Ivy cut chips

**4.95****DESSERTS****CRÈME BRÛLÉE**

Classic set vanilla custard with a caramelised sugar crust

**7.50****RUM BABA**

Plantation rum soaked sponge with Chantilly cream and raspberries

**9.95****MINI CHOCOLATE TRUFFLES**

With a liquid salted caramel centre

**4.25****ICE CREAMS AND SORBETS**

Selection of dairy ice creams and fruit sorbets with butter shortbread

**7.50****SELECTION OF CHEESES**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese and Pavé d'Affinois with pear chutney and wholegrain crackers

**11.95****CHOCOLATE BOMBE**

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

**9.95****FROZEN BERRIES**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

**8.25**

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.

Scan for allergy &amp; nutritional information

