

SPICED GREEN OLIVES 3.50

Gordal olives with chilli, coriander and lemon

TRUFFLE ARANCINI 5.95

Fried Arborio rice balls with truffle cheese

SALT-CRUSTED SOURDOUGH BREAD 4.25

With salted butter

HONEY GLAZED ALMONDS 3.25

Rosemary and sea salt

OATMEAL-ROLLED LATHALLAN HAGGIS 4.95BON BONS 4.95
Malt whisky and wholegrain mustard mayonnaise**ZUCCHINI FRITTI 5.95**

Crispy courgette fries with lemon, chilli and mint yoghurt

STARTERS**PEA VELOUTÉ**

Lemon and thyme ricotta with crushed peas and black pepper

6.75

OAK SMOKED SCOTTISH SALMON

Black pepper, lemon and dark rye bread

9.95

DUCK LIVER MANDARIN PARFAIT

Orange chutney and toasted brioche

8.95

BUFFALO MOZZARELLA WITH SALSA VERDE

Crushed pistachios, courgettes, basil and a green herb dressing

9.25

CRISPY DUCK SALAD

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

8.75

TWICE-BAKED CHEESE SOUFFLÉ

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

8.50

PRAWN COCKTAIL

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

10.95

MAINS**CHICKEN MILANESE**

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

16.95

CÔTE DE BOEUF 12oz/340g

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

32.95

BLACKENED COD FILLET

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

17.95

KERALAN SWEET POTATO CURRY

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

14.95

ROASTED ARTICHOKE SALAD

Baby gem lettuce with Belgian endive, avocado sesame houmous, couscous and a lemon herb sauce

13.95

THE IVY ON THE SQUARE HAMBURGER

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

13.95

THE IVY ON THE SQUARE SHEPHERD'S PIE

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

13.95

PAN-FRIED SALMON SUPREME

Warm asparagus with durum wheat, cauliflower, raisins and a green herb sauce

16.95

*Add Isle of Mull Cheddar - 1.95
Add pancetta - 2.75***SIDES**

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Peas, sugar snaps and baby shoots

3.50

Green leaf salad with mixed herbs

3.25

Extra virgin olive oil mashed potato

3.75

Green beans and roasted almonds

3.95

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

3.95

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

4.25

Truffle and Parmesan chips

4.95

Sprouting broccoli, lemon oil and sea salt

4.25

Jasmine rice with toasted coconut and coriander

3.50

Thick cut chips

3.95

DESSERTS**CRÈME BRÛLÉE**

Classic set vanilla custard with a caramelised sugar crust

6.95

APPLE TART FINE

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

8.50

MINI CHOCOLATE TRUFFLES

With a liquid salted caramel centre

3.50

ICE CREAMS AND SORBETS

Selection of dairy ice creams and fruit sorbets with butter shortbread

5.25

CHOCOLATE BOMBE

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

8.95

FROZEN BERRIES

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.25

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