

HONEY GLAZED ALMONDS

Rosemary and sea salt

3.50**SPICED GREEN OLIVES**

Gordal olives with chilli, coriander and lemon

3.75**ZUCCHINI FRITTI**

Crispy courgette fries with lemon, chilli and mint yoghurt

5.95**SALT-CRUSTED SOURDOUGH BREAD**

With salted butter

4.50**TRUFFLE ARANCINI**

Fried Arborio rice balls with truffle cheese

5.95**STARTERS****GARDEN PEA & NETTLE SOUP**

Crumbled Greek style "cheese" and crushed peas

7.50**THE IVY CURE SMOKED SALMON**

Black pepper, lemon and dark rye bread

10.95**DUCK LIVER PARFAIT**

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

8.75**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

8.95**TWICE-BAKED CHEESE SOUFFLÉ**

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

8.75**PRAWN COCKTAIL**

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

11.95**MAINS****CHICKEN MILANESE**

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

17.95**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, Isle of Mull Cheddar potato mash

14.75**GRILLED SEA BASS**

Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce

24.95**CHARGRILLED HALLOUMI**

Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce

14.95**THE IVY HAMBURGER**

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

14.50*Add Isle of Mull Cheddar - 1.95
Add pancetta - 2.75***BLACKENED COD FILLET**

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

18.50**BAKED MISO AUBERGINE**

Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket

15.95**SIDES**

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Peas, mangetout and baby shoots

3.95

Baby gem lettuce, herb dressing, cheese and pine nuts

4.50

Extra virgin olive oil mashed potato

3.95

Green beans and roasted almonds

4.25

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

4.25

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

4.25

Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander

4.25

Truffle and Parmesan chips

5.25

Sprouting broccoli, lemon oil and sea salt

4.75

Jasmine rice with toasted coconut and coriander

3.50

Ivy cut chips

3.95**DESSERTS****CRÈME BRÛLÉE**

Classic set vanilla custard with a caramelised sugar crust

7.25**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

3.75**ICE CREAMS AND SORBETS**

Selection of dairy ice creams and fruit sorbets with butter shortbread

6.00**SELECTION OF CHEESES**

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

10.50**CHOCOLATE BOMBE**

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

8.95**FROZEN BERRIES**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.50

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 & nutritional information

