

**Salted smoked almonds**  
Hickory smoked and  
lightly spiced  
3.25

**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  
3.50

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
5.95

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## STARTERS

**Garden pea soup**  
Crushed peas with ricotta,  
mint and lemon balm  
5.95

**Marinated yellowfin tuna**  
Citrus ponzu dressing and wasabi  
mayonnaise with chilli and coriander  
9.95

**Asparagus with truffle hollandaise**  
Warm asparagus spears with truffle  
hollandaise and baby watercress  
8.50

**Prawn cocktail**  
Classic prawn cocktail with baby gem,  
avocado, cherry tomatoes  
and Marie Rose sauce  
9.95

**Crispy duck salad**  
Warm crispy duck with five spice dressing,  
toasted cashews, watermelon, beansprouts,  
sesame seeds, coriander and ginger  
8.50

**Duck liver parfait**  
Caramelised hazelnuts, truffle, tamarind  
glaze with pear and ginger compote,  
toasted brioche  
7.25

**Buffalo mozzarella**  
Sliced peaches with Nocellara olives, smoked  
almonds, pesto and picked mint  
8.95

**Crab and apple salad**  
Cucumber, watermelon, radish,  
edamame and coriander  
11.95

**Heritage tomato and feta salad**  
Avocado, watermelon, pistachio, olives, basil and  
Pedro Ximénez dressing  
6.95

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## MAINS

**Chicken Milanese**  
Brioche-crumbed chicken  
breast with San Marzanino  
tomatoes, capers, rocket,  
Parmesan and pesto  
16.95

**Rib-eye on the bone**  
*12oz/340g*  
21 day Himalayan Salt Wall  
dry-aged, grass-fed, UK  
rib-eye steak  
31.95

**Blackened cod fillet**  
Baked in a banana leaf with a soy  
and sesame marinade, citrus-pickled  
fennel, grilled broccoli, chilli and  
yuzu mayonnaise  
17.50

**Chargrilled halloumi  
with Padrón peppers**  
Red pepper sauce, toasted fregola,  
San Marzanino tomatoes, olives and  
a chilli and mint sauce  
13.95

**The Ivy hamburger**  
Chargrilled in a potato bun  
with mayonnaise, horseradish  
ketchup and thick cut chips  
*Add West Country Cheddar – 1.95*  
14.50

**Salmon and asparagus**  
Pan-fried salmon supreme with  
asparagus tortellini and  
a champagne sauce  
16.95

**The Ivy shepherd's pie**  
Slow-braised lamb leg with  
beef and Wookey Hole Cheddar  
potato mash  
13.95

**Jackfruit and peanut  
bang bang salad**  
Chayote, Chinese leaf, mouli,  
crispy wonton, peanuts and  
coriander  
12.95

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## SIDES

**Thick cut chips**  
3.95

**Baked sweet potato, harissa coconut  
"yoghurt", mint and coriander dressing**  
3.75

**Creamed spinach, toasted pine nuts  
and grated Parmesan**  
3.95

**San Marzanino tomato and basil salad  
with Pedro Ximénez dressing**  
3.95

**Sprouting broccoli, miso butter,  
sesame and chilli**  
3.95

**Peas, sugar snap and baby shoots**  
3.25

**Olive oil mashed potato**  
3.50

**Green beans and roasted almonds**  
3.75

**Jasmine rice with toasted sesame**  
3.50

**Herbed green salad**  
3.25

**Truffle and Parmesan chips**  
4.50

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## DESSERTS

**Crème brûlée**  
Classic set vanilla custard with  
a caramelised sugar crust  
6.95

**Rum baba**  
Plantation rum soaked sponge with  
Chantilly cream and raspberries  
8.25

**Ice creams and sorbets**  
Selection of dairy ice creams  
and fruit sorbets  
5.25

**Selection of three cheeses**  
Cashel Blue, Quicke's and Camembert from  
Normandy with pear chutney, caramelised  
pecans, olive croutons, rye crackers  
9.95

**Frozen berries**  
Mixed berries with yoghurt sorbet  
and warm white chocolate sauce  
7.25

**Chocolate bombe**  
Melting chocolate bombe with  
a vanilla ice cream and honeycomb  
centre with hot salted caramel sauce  
8.95

A discretionary optional service charge of 12.5% will be added to your bill.  
Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.