

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

STARTERS**Garden pea soup**

Crushed peas, crispy tuile, coconut cream and edible flowers

6.25

Yellowfin tuna carpaccio

Cucumber, baby basil with an apple, jalapeño and avocado sauce

9.95

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander

7.95

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

8.75

Duck liver parfait

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

7.75

Laverstoke Park Farm buffalo mozzarella

Grapes, mint, parsley and hazelnuts

8.95

Seared Atlantic scallops

Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura

12.50

Asparagus with truffle hollandaise

Warm asparagus spears with baby watercress

8.25

MAINS**Chicken Milanese**

Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

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

Quinoa and watermelon salad

Roast sweet potato, rocket, baby gem, radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce

13.95

Chargrilled halloumi

Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh

13.95

The Ivy hamburger

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

14.50

The Ivy shepherd's pie

Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash

13.95

Roast fillet of salmon

Grilled asparagus, crushed pink peppercorn hollandaise and lemon

16.50

*Add West Country Cheddar - 1.95
Add pancetta - 2.75***SIDES****Truffle and Parmesan chips**

4.75

Baked sweet potato, harissa coconut

"yoghurt", mint and coriander dressing

4.25

Creamed spinach, toasted pine nuts and grated Parmesan

3.95

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Sprouting broccoli, lemon oil and sea salt

4.25

Peas, sugar snaps and baby shoots

3.50

Extra virgin olive oil mashed potato

3.75

Green beans and roasted almonds

3.95

Jasmine rice with toasted sesame

3.50

Green leaf salad with mixed herbs

3.25

Truffle mashed potato

4.50

Thick cut chips

3.95

DESSERTS**Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

6.95

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

Chocolate bombe

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

8.95

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

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.25