

**Salted smoked almonds**

Hickory smoked and lightly spiced

3.25

**Salt-crusted sourdough bread**

With salted butter

3.95

**Zucchini fritti**

Crispy courgette fries with lemon, chilli and mint yoghurt

5.75

**Spiced green olives**

Gordal olives with chilli, coriander and lemon

3.50

**Truffle arancini**

Fried Arborio rice balls with truffle cheese

5.50

**STARTERS****Roast pumpkin soup**

Creamed pumpkin with truffle ricotta, pine nuts and crispy sage

6.25

**Prawn cocktail**

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

9.95

**Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

8.95

**Yellowfin tuna carpaccio**

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

9.95

**Crispy duck salad**

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

8.75

**Seared Atlantic scallops**

Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb

12.50

**Jackfruit and peanut bang bang salad**

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

7.95

**Duck liver parfait**

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

7.50

**Truffled wild mushrooms**

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

7.95

**MAINS****Chicken Milanese**

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

16.95

**The Ivy Blackheath hamburger**Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips  
Add Winterdale Shaw cheese - 1.75

14.25

**Rib-eye on the bone***12oz/340g*

21 day Himalayan Salt Wall dry-aged, grass-fed, English beef

31.95

**Roast fillet of salmon**

Sprouting broccoli, Champagne and caper cream sauce

15.95

**Blackened cod fillet**

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

16.95

**The Ivy Blackheath shepherd's pie**

Slow-braised lamb leg with beef and Winterdale Shaw cheese potato mash

13.95

**The Ivy vegetarian shepherd's pie**

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

13.95

**Roast butternut squash with grains**

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

13.25

**SIDES****Truffle and Parmesan chips**

4.75

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

3.95

**Extra virgin olive oil mashed potato**

3.75

**Green leaf salad with mixed herbs**

3.25

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

4.25

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

4.25

**Green beans and roasted almonds**

3.95

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

3.95

**Peas, sugar snaps and baby shoots**

3.25

**Jasmine rice with toasted sesame**

3.50

**Thick cut chips**

3.75

**DESSERTS****Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

6.50

**Selection of three cheeses**

Norbury Blue, Winterdale Shaw and Tornegus with pear chutney, rye crackers

9.95

**Rum baba**

Plantation rum soaked sponge with Chantilly cream and raspberries

8.25

**Frozen berries**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.25

**Ice creams and sorbets**

Selection of dairy ice creams and fruit sorbets

5.25

**Chocolate bombe**

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

8.75