

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, 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 West Country 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

TRINITY COLLEGE BURNT CREAM
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

