

ALL DAY MENU

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.95

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

Zucchini fritti
Crispy courgette fries with
lemon, chilli and mint yoghurt
6.50

**Salt-crusted
sourdough bread**
With salted butter
4.50

STARTERS

Garden pea soup – 6.95
Crushed peas, crispy tuile,
coconut cream and
edible flowers

**The Ivy Cure
smoked salmon – 10.95**
Black pepper, lemon,
and dark rye bread

**Jackfruit and peanut bang
bang salad – 8.50**
Chayote, Chinese leaf, mooli,
crispy wonton, peanuts, sesame
seeds and coriander

**Tempura prawns with salt
and pepper squid – 10.95**
Crunchy fried prawns, wasabi
miso sauce, Sriracha

**Crab and apple
salad – 12.95**
Cucumber, watermelon, radish,
edamame and coriander

Steak tartare – 9.95
Hand-cut raw beef striploin
with a Tabasco mustard
dressing, cornichons,
shallot, parsley, egg yolk
and toasted granary

**Seared Atlantic
scallops – 12.50**
Smoked cauliflower purée,
capers, lemon, golden raisins
and sphinre tempura

Crispy duck salad – 9.25
Warm crispy duck with five
spice dressing, toasted cashews,
watermelon, beansprouts, sesame
seeds, coriander and ginger

Duck liver parfait – 8.95
Caramelised hazelnuts,
truffle, pear and ginger compote,
toasted brioche

**The Ivy Cure smoked
salmon and crab – 13.75**
A quenelle of crab and dill
cream, lemon, dark rye bread

**Yellowfin tuna
carpaccio – 10.95**
Cucumber, baby basil
with an apple, jalapeño and
avocado sauce

**Laverstoke Park Farm
buffalo mozzarella – 9.50**
Grapes, mint, parsley and hazelnuts

MAINS

The Ivy shepherd's pie – 13.95
Slow-braised lamb leg
with beef, red wine sauce,
Wookey Hole Cheddar
potato mash

Grilled chicken salad – 15.95
Red quinoa, watermelon,
baby gem, radish, basil, mixed
seeds and sesame, with a mint
and coriander sauce

Chargrilled halloumi – 13.50
Giant couscous, smoked
aubergine, red pepper purée,
pomegranate, toasted almonds
and labneh

Chicken Milanese – 17.95
Brioche-crumbed chicken
breast with shaved asparagus,
radish, mixed herbs, green
pesto and herb mayonnaise

Blackened cod fillet – 19.50
Baked in a banana leaf with
a soy and sesame marinade, citrus-
pickled fennel, grilled broccoli,
chilli and yuzu mayonnaise

**Quinoa and watermelon
salad – 13.25**
Roast sweet potato, rocket,
baby gem, radish, feuilles de
brick crisp, mixed seeds and sesame,
with a mint and coriander sauce

Monkfish and prawn curry – 19.95
Keralan curry with jasmine rice,
shaved coconut, coriander and sweet
potato crisps

**Salmon and smoked
haddock fish cake – 14.95**
Crushed pea and herb sauce
with a soft poached hen's egg
and baby watercress

Roasted lamb rump – 23.95
Butter beans, red peppers, sun-dried
tomatoes, fried artichoke and pesto
with red wine sauce

STEAKS

Sirloin 8oz/227g – 25.95
21 day Himalayan Salt Wall dry-aged, UK

Fillet of beef 7oz/198g – 29.95
Succulent, prime centre cut, grass-fed

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

Minute steak – 16.95
Grilled thinly-beaten steak with peppercorn sauce,
onions, thick cut chips and watercress

Steak tartare – 19.75
Hand-cut raw beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and thick cut chips

SAUCES

• Béarnaise • Green peppercorn • Hollandaise • Red wine sauce
2.95 each

Lobster linguine – 33.50
Tomato and chilli sauce with
San Marzanino tomatoes, parsley
and spring onion

Pan-fried sea bass fillet – 24.95
Marinated courgette, mixed
peppers, rustic tomato purée
and sauce vierge

The Ivy hamburger – 13.95
Chargrilled in a potato bun with
mayonnaise, horseradish ketchup
and thick cut chips
Add West Country Cheddar - 1.95
Add pancetta - 2.75

Roast fillet of salmon – 17.95
Grilled sprouting broccoli, crushed
pink peppercorn hollandaise
and lemon

Fish & chips – 13.95
Traditional battered cod
served with mashed peas,
thick cut chips and
tartare sauce

DAILY MARKET SPECIALS

Vegetarian and vegan menu available on request.

FISH OF THE DAY

SIDES

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

3.95

**Sprouting broccoli, lemon
oil and sea salt**

4.50

**Extra virgin olive oil
mashed potato**

3.95

**Peas, sugar snaps and
baby shoots**

3.75

Green beans and roasted almonds

4.25

**Green leaf salad with
mixed herbs**

3.50

Truffle and Parmesan chips

4.95

Jasmine rice with toasted sesame

3.50

Truffle mashed potato

4.50

Thick cut chips

3.95

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.