

**Salted smoked almonds**

Hickory smoked and lightly spiced

3.25

**Salt-crusted sourdough bread**

With salted butter

4.50

**Zucchini fritti**

Crispy courgette fries with lemon, chilli and mint yoghurt

6.50

**Spiced green olives**

Gordal olives with chilli, coriander and lemon

3.50

**Truffle arancini**

Fried Arborio rice balls with truffle cheese

5.95

**STARTERS****White onion soup**

Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage

6.95

**Buffalo mozzarella**

Sun-dried peppers, San Marzanino tomatoes, black olives, green pesto and pine nuts

9.50

**Yellowfin tuna carpaccio**

Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna

10.95

**Crispy duck salad**

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

9.75

**Duck liver parfait**

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

8.95

**Jackfruit and peanut bang bang salad**

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

8.50

**The Ivy Cure smoked salmon**

Black pepper, lemon, and dark rye bread

10.95

**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, UK rib-eye steak

31.95

**The Ivy shepherd's pie**

Slow-braised lamb leg with beef, red wine sauce, Wookey Hole Cheddar potato mash

14.50

**Keralan sweet potato curry**

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

14.95

**Chargrilled halloumi**

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

13.50

**The Ivy hamburger**

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

14.50

**Blackened cod fillet**

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

19.50

**Roast fillet of salmon**

Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon

17.95

*Add West Country Cheddar - 1.95  
Add pancetta - 2.75***SIDES****San Marzanino tomato and basil salad with Pedro Ximénez dressing**

3.95

**Truffle mashed potato**

4.50

**Extra virgin olive oil mashed potato**

3.95

**Green beans and roasted almonds**

4.25

**Peas, sugar snaps and baby shoots**

3.75

**Jasmine rice with toasted coconut and coriander**

3.50

**Thick cut chips**

3.95

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

4.50

**Green leaf salad with mixed herbs**

3.50

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

4.50

**Truffle and Parmesan chips**

4.95

**DESSERTS****Crème brûlée**

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)

9.25

**Mini chocolate truffles**

With a liquid salted caramel centre

3.75

**Ice creams and sorbets**

Selection of dairy ice creams and fruit sorbets

6.00

**Chocolate bombe**

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

9.50

**Frozen berries**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.50