

HONEY GLAZED ALMONDS 

Rosemary and sea salt

3.75

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

3.95

TRUFFLE ARANCINI 

Fried Arborio rice balls with truffle cheese

5.95

STARTERS**WHITE ONION AND TRUFFLE SOUP** 

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

7.95

BURRATA FROM CAMPANIA 

San Marzanino tomatoes, sun-dried peppers, courgette tapenade, olives and pine nuts

11.50

CRISPY DUCK SALAD

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

9.95

TWICE-BAKED CHEESE SOUFFLÉ 

Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce

9.25

DUCK LIVER MANDARIN PARFAIT

Orange chutney and toasted brioche

9.50

DRESSED CRAB AND AVOCADO

White and brown crab meat, chopped avocado, baby gem, grated egg and granary toast

14.95

MAINS**CHICKEN MILANESE**

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

18.50

CHARGRILLED HALLOUMI 

Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

15.75

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

BLACKENED COD FILLET

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

19.50

THE IVY HAMBURGER

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

14.75

Add West Country Cheddar - 1.95
Add pancetta - 2.95**ROAST BUTTERNUT SQUASH WITH GRAINS** 

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

15.95

ROAST SALMON FILLET

Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

18.50

SIDESSan Marzanino tomato and basil salad with Pedro Ximénez dressing 

4.25

Peas, sugar snaps and baby shoots 

3.95

Green leaf salad with mixed herbs 

3.95

Extra virgin olive oil mashed potato 

4.25

Green beans and roasted almonds 

4.50

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

4.75

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

4.50

Truffle and Parmesan chips

5.75

Sprouting broccoli, lemon oil and sea salt 

4.75

Jasmine rice with toasted coconut and coriander 

3.75

Thick cut chips 

4.50

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)

9.50

MINI CHOCOLATE TRUFFLES 

With a liquid salted caramel centre

3.95

ICE CREAMS AND SORBETS 

Selection of dairy ice creams and fruit sorbets with butter shortbread

6.00

CHOCOLATE BOMBE 

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

9.95

FROZEN BERRIES 

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.95

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

11.95

Vegetarian  and vegan 