

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

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

Zucchini fritti
Crispy courgette fries with
lemon, chilli and mint yoghurt
5.95

Truffle arancini
Fried Arborio rice balls with
truffle cheese
5.95

Salted smoked almonds
Hickory smoked
and lightly spiced
3.25

STARTERS

White onion soup
Onion Lyonnaise, truffle mascarpone
and toasted brioche
5.95

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

Marinated yellowfin tuna
Citrus ponzu dressing and wasabi
mayonnaise with chilli and coriander
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

Roast pumpkin tortellini
Ironbark pumpkin purée, grated black truffle,
Amaretti crumb, sage and a light cheese sauce
9.50

Duck liver parfait
Caramelised hazelnuts, truffle, tamarind glaze
with pear and ginger compote, toasted brioche
7.50

MAINS

Chicken Milanese
Brioche-crumbed chicken breast
with a fried egg, Parmesan and
truffle cream sauce
16.95

**The Ivy Buchanan Street
hamburger**
Chargrilled in a potato bun with
mayonnaise, horseradish ketchup
and thick cut chips
Add Isle of Mull Cheddar 1.95
14.50

Rib-eye on the bone
12oz/340g
21 day Himalayan Salt Wall
dry-aged, grass-fed,
Scotch 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
17.95

**The Ivy Buchanan Street
shepherd's pie**
Slow-braised lamb leg with
beef and Isle of Mull Cheddar
potato mash
14.50

The Ivy vegetarian shepherd's pie
Truffle-stuffed king oyster
mushrooms with quinoa, chickpeas,
roasted peppers, aubergine and a
Moroccan tomato sauce
13.95

**Jackfruit and peanut
bang bang salad**
Chayote, Chinese leaf, mooli,
crispy wonton, peanuts and
coriander
12.95

SIDES

Thick cut chips
3.95
**San Marzanino tomato and basil salad
with Pedro Ximénez dressing**
3.95
Olive oil mashed potato
3.50
Herbed green salad
3.25

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing**
3.75
**Sprouting broccoli, miso butter,
sesame and chilli**
3.95
Green beans and roasted almonds
3.75

**Creamed spinach, toasted pine nuts
and grated Parmesan**
4.25
Peas, sugar snap and baby shoots
3.25
Jasmine rice with toasted sesame
3.50
Truffle and Parmesan chips
4.50

DESSERTS

Crème brûlée
Classic set vanilla custard with
a caramelised sugar crust
6.95
Selection of three cheeses
Fourme d'Ambert, Cornish Yarg and Camembert
from Normandy with pear chutney, olive croutons,
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 butterscotch sauce
8.95