

**SPICED GREEN OLIVES** 3.75

Gordal olives with chilli, coriander and lemon

**HONEY GLAZED ALMONDS** 3.50

Rosemary and sea salt

**SALT-CRUSTED SOURDOUGH BREAD** 4.25

With salted butter

**TRUFFLE ARANCINI** 5.95

Fried Arborio rice balls with truffle cheese

**OATMEAL-ROLLED LATHALLAN HAGGIS BON BONS** 4.95

Malt whisky and wholegrain mustard mayonnaise

**ZUCCHINI FRITTI** 5.95

Crispy courgette fries with lemon, chilli and mint yoghurt

**STARTERS**

**WHITE ONION AND TRUFFLE SOUP**

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

6.95

**THE IVY CURE SMOKED SALMON**

Black pepper, lemon and dark rye bread

10.50

**DUCK LIVER MANDARIN PARFAIT**

Orange chutney and toasted brioche

8.95

**LAVERSTOKE PARK FARM BUFFALO MOZZARELLA**

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

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

16.95

**RIB-EYE ON THE BONE**

12oz/340g

21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak

32.95

**THE IVY SHEPHERD'S PIE**

Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash

14.50

**ROAST SALMON FILLET**

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

17.25

**CHARGRILLED HALLOUMI**

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

14.75

**THE IVY HAMBURGER**

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

14.25

Add Isle of Mull 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

17.95

**ROAST BUTTERNUT SQUASH WITH GRAINS**

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

15.50

**SIDES**

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Peas, sugar snaps and baby shoots

3.75

Green leaf salad with mixed herbs

3.50

Extra virgin olive oil mashed potato

3.95

Green beans and roasted almonds

4.25

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

3.95

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

4.25

Truffle and Parmesan chips

5.25

Sprouting broccoli, lemon oil and sea salt

4.50

Jasmine rice with toasted coconut and coriander

3.50

Thick cut chips

3.95

**DESSERTS**

**CRÈME BRÛLÉE**

Classic set vanilla custard with a caramelised sugar crust

6.95

**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

5.25

**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

**SELECTION OF CHEESES**

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

10.50

Vegetarian and vegan

