


HONEY GLAZED ALMONDS Rosemary and sea salt
3.50**SPICED GREEN OLIVES** Gordal olives with chilli, coriander and lemon
3.75**ZUCCHINI FRITTI** Crispy courgette fries with lemon, chilli and mint yoghurt
5.95**SALT-CRUSTED SOURDOUGH BREAD** With salted butter
4.25**TRUFFLE ARANCINI** Fried Arborio rice balls with truffle cheese
5.95**OATMEAL-ROLLED LATHALLAN HAGGIS BON BONS** Malt whisky and wholegrain mustard mayonnaise
4.95**STARTERS****ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP** Creamed pumpkin and butternut squash with truffle ricotta, chestnuts, pine nuts, crispy sage
6.95**THE IVY CURE SMOKED SALMON**Black pepper, lemon and dark rye bread
10.50**DUCK LIVER PARFAIT**Caramelised hazelnuts, truffle, redcurrant chutney, toasted brioche
8.95**LAVERSTOKE PARK FARM BUFFALO MOZZARELLA** Crispy artichokes, pear and truffle honey
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 STILTON & WALNUT SOUFFLÉ** Gratinated in a cream sauce with walnuts
8.75**LOBSTER AND PRAWN COCKTAIL** Chilled lobster and prawn cocktail with baby gem, tomatoes and Marie Rose sauce
15.95**MAINS****CHICKEN MILANESE**Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
16.95**RYB-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, truffle red wine sauce, Cheddar potato mash
14.95**ROAST SALMON FILLET** Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce
17.25**CHARGILLED HALLOUMI** Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle, Brussels sprout leaves and a plant-based sauce
14.75**THE IVY TRUFFLE HAMBURGER**Chargilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips
16.50*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 CRANBERRIES** Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing
15.50**SIDES**San Marzanino tomato and basil salad with Pedro Ximénez dressing 


3.95

Green beans and roasted almonds 

4.25

Truffle and Parmesan chips


5.25

Peas, sugar snaps and baby shoots 


3.75

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

3.95

Sprouting broccoli, lemon oil and sea salt 


4.50

Green leaf salad with mixed herbs 

3.50

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


4.25

Jasmine rice with toasted coconut and coriander 

3.50

Extra virgin olive oil mashed potato 

3.95

Thick cut chips 

3.95

DESSERTS**CRÈME BRÛLÉE** Classic set vanilla custard with a caramelised sugar crust
6.95**MINI CHOCOLATE TRUFFLES** With a liquid salted caramel centre
3.75**CHOCOLATE BOMBE** Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce
8.95**FIG AND PISTACHIO FEUILLETÉ** Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream
(12 mins cooking time)
9.25**ICE CREAMS AND SORBETS**Selection of dairy ice creams and fruit sorbets with butter shortbread
6.00**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**CHRISTMAS PUDDING** Steamed Christmas pudding with almonds, redcurrants and brandy cream
8.25

Vegetarian and vegan menu available on request. V-Vegetarian, VG-Vegan, AG-Avoiding Gluten, AD-Avoiding Dairy.

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.