HONEY GLAZED ALMONDS

Rosemary and sea salt 3.50

SPICED GREEN VG AD **OLIVES**

Gordal olives with chilli, coriander and lemon

ZUCCHINI FRITTI X

Crispy courgette fries with lemon, chilli and mint yoghurt

5.95

SALT-CRUSTED X SOURDOUGH BREAD

With salted butter 4.50

TRUFFLE ARANCINI X Fried Arborio rice balls with truffle cheese

5.95

ROAST PUMPKIN AND BUTTERNUT X

SQUASH SOUP

Creamed pumpkin and butternut squash with

truffle ricotta, pine nuts and crispy sage

STARTERS

THE IVY CURE SMOKED SALMON

Black pepper, lemon and dark rye bread

10.50

MAINS

DUCK LIVER MANDARIN PARFAIT

Orange chutney and toasted brioche

8.95

LAVERSTOKE PARK FARM X

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 X 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

CHICKEN MILANESE

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

17.50

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 X 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 West Country 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 and coriander dressing

15.50

SIDES

San Marzanino tomato and basil salad vo with Pedro Ximénez dressing

Peas, sugar snaps and baby shoots

3.75

Green leaf salad with mixed herbs vg AD

3.50

Extra virgin olive oil mashed potato

3,95

Green beans and roasted almonds

1.25

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

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

4.25

Truffle and Parmesan chips

5.25

Sprouting broccoli, lemon oil and sea salt vs.

Jasmine rice with toasted VG AD coconut and coriander

3.50

Thick cut chips vg AD

3.95

DESSERTS

CRÈME BRÛLÉE

Classic set vanilla custard with a caramelised sugar crust

6.95

APPLE TART FINE X

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 X

Selection of dairy ice creams and fruit sorbets with butter shortbread

6.00

SELECTION OF CHEESES

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

10.50

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



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