

Zucchini fritti
Crispy courgette fries with lemon,
chilli and mint yoghurt
5.75

**Salt-crusted
sourdough bread**
with salted butter
3.95

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.50

STARTERS

Roasted Roma tomato soup
Pine nuts, soft vegan “cheese”,
Provençale olives and basil
5.75

Marinated yellowfin tuna
Citrus ponzu dressing and wasabi
mayonnaise with chilli and coriander
9.95

Asparagus with truffle hollandaise
Warm asparagus spears with truffle
hollandaise and baby watercress
8.25

Prawn cocktail
Classic prawn cocktail with baby gem,
avocado, cherry tomatoes
and Marie Rose sauce
9.75

Crispy duck salad
Warm crispy duck with five spice dressing,
toasted cashews, watermelon, beansprouts,
sesame seeds, coriander and ginger
8.50

Duck liver parfait
Caramelised hazelnuts, truffle, tamarind
glaze with pear and ginger compote,
toasted brioche
7.25

Buffalo mozzarella
Asparagus and edamame with roasted
pine nuts, pesto and baby basil
8.95

Crab and avocado tian
Picked white crab with soft herbs, watercress
and a Bloody Mary sauce
10.95

Belgian endive salad
Caramelised hazelnuts, grapes, soft coconut
“cheese”, sumac and picked herbs
6.75

MAINS

Chicken Milanese
Brioche-crumbed chicken
breast with San Marzanino
tomatoes, capers, rocket,
Parmesan and pesto
15.95

Rib-eye on the bone
12oz/340g
21 day Himalayan Salt Wall
dry-aged, grass-fed, UK
rib-eye steak
31.95

Blackened cod fillet
Baked in a banana leaf with a soy
and sesame marinade, citrus-pickled
fennel, grilled broccoli, chilli and
yuzu mayonnaise
16.95

Crispy polenta cakes
Artichoke purée with roasted
San Marzanino tomatoes,
Provençale olives and
Prosociano vegan “cheese”
13.50

**The Ivy
hamburger**
Chargrilled in a potato bun
with mayonnaise, horseradish
ketchup and thick cut chips
Add West Country Cheddar – 1.75
14.25

Roast salmon fillet
Asparagus spears,
baby watercress and
a herb sauce on the side
15.95

The Ivy shepherd's pie
Slow-braised lamb leg with
beef and Wookey Hole Cheddar
potato mash
13.95

**Roasted butternut
squash with grains**
Buckwheat, chickpeas, pumpkin
seeds, sesame and pomegranate
with Greek feta-style “cheese”,
harissa sauce and coriander dressing
12.75

SIDES

**Baked sweet potato, harissa coconut
“yoghurt”, mint and coriander dressing**
3.75

**San Marzanino tomato and basil salad
with Pedro Ximénez dressing**
3.95

**Creamed spinach, toasted pine nuts
and grated Parmesan**
3.95

Sprouting broccoli, lemon oil and sea salt
3.75

Thick cut chips
3.75

Peas, sugar snap and baby shoots
3.25

Green beans and roasted almonds
3.75

Olive oil mashed potato
3.50

Jasmine rice with toasted sesame
3.50

Herbed green salad
3.25

Truffle and Parmesan chips
4.50

DESSERTS

Crème brûlée
Classic set vanilla custard with
a caramelised sugar crust
6.50

Rum baba
Plantation rum soaked sponge with
Chantilly cream and raspberries
8.25

Ice creams and sorbets
Selection of dairy ice creams
and fruit sorbets
5.25

Selection of three cheeses
Cashel Blue, Quicke's and Camembert from
Normandy with pear chutney, caramelised
pecans, olive croutons, rye crackers
9.95

Frozen berries
Mixed berries with yoghurt sorbet
and warm white chocolate sauce
7.25

Chocolate bombe
Melting chocolate bombe with
a vanilla ice cream and honeycomb
centre with hot salted caramel sauce
8.75

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.