



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

Roast pumpkin soup
Creamed pumpkin with ricotta,
pine nuts and crispy sage
5.50

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

Truffled orzo pasta
Baked truffle pasta with sautéed
girolle mushrooms
7.50

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
7.95

Duck liver parfait
Caramelised hazelnuts, truffle,
tamarind glaze with pear and
ginger compote, toasted brioche
6.95

Buffalo mozzarella
Crispy artichokes,
pear and truffle honey
8.95

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

Endive and Stilton salad
Shaved apple, cranberries and
caramelised hazelnuts
6.50

MAINS

Slow-cooked lamb shoulder
Herbed crumb, Dijon mustard, creamed potato,
carrots, swede and a rosemary sauce
17.25

Dukkah spiced sweet potato
Aubergine baba ganoush with coconut
'yoghurt', sesame, mixed grains, toasted
almonds and a Moroccan tomato sauce
13.95

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame
and pomegranate with crumbled bean curd,
harissa sauce and coriander dressing
12.75

Chicken Milanese
Brioche-crumbed chicken breast with a fried
egg, parmesan and truffle cream sauce
15.95

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

Rib-eye 12oz/340g
Dry aged rib-eye (on the bone)
27.95

The Ivy hamburger
Chargrilled in a potato bun with mayonnaise,
horseradish ketchup and chips
Add West Country Cheddar 1.50
14.25

Teriyaki salmon fillet
Ginger-pickled cucumber with
a wasabi and matcha mayonnaise
16.50

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

SIDES

Baked sweet potato, harissa cocunut
"yoghurt", mint and coriander dressing
3.75

Jasmine rice
with toasted sesame
3.50

Creamed spinach, toasted pine nuts
and grated Parmesan
3.95

Sprouting broccoli,
lemon oil and sea salt
3.75

Chips
3.75

Peas, sugar snap and baby shoots
3.25

Green beans and roasted almonds
3.75

Olive oil mashed potato
3.50

San Marzanino tomato and basil salad
with Pedro Ximenez dressing
3.95

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
6.95

Chocolate bombe
Melting chocolate bombe with a vanilla
ice cream and honeycomb centre with
hot salted caramel sauce
8.50

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.