

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

Chicken Milanese

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
15.95

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

The Ivy hamburger

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

The Ivy shepherd's pie

Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
13.95

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

Rib-eye 12oz/340g

Dry aged rib-eye (on the bone)
27.95

Teriyaki salmon fillet

Ginger-pickled cucumber with a wasabi and matcha mayonnaise
16.50

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.