

Salted smoked almonds

Hickory smoked and lightly spiced

3.25

Salt-crusted sourdough bread

With salted butter

4.25

Zucchini fritti

Crispy courgette fries with lemon, chilli and mint yoghurt

5.95

Spiced green olives

Gordal olives with chilli, coriander and lemon

3.50

Truffle arancini

Fried Arborio rice balls with truffle cheese

5.95

STARTERS**Garden pea soup**

Crushed peas, crispy tuile, coconut cream and edible flowers

6.25

Prawn cocktail

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

9.95

Laverstoke Park Farm buffalo mozzarella

Grapes, mint, parsley and hazelnuts

8.95

Yellowfin tuna carpaccio

Cucumber, baby basil with an apple, jalapeño and avocado sauce

9.95

Crispy duck salad

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

8.75

Seared Atlantic scallops

Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura

12.50

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander

7.95

Duck liver parfait

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

7.75

Asparagus with truffle hollandaise

Warm asparagus spears with baby watercress

8.25

MAINS**Chicken Milanese**

Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

16.95

Chargrilled halloumi

Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh

13.95

Rib-eye on the bone *12oz/340g*

21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

31.95

The Ivy on the Square hamburger

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips

14.50

Add Isle of Mull Cheddar - 1.95

Add pancetta - 2.75

Blackened cod fillet

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

17.95

The Ivy On The Square shepherd's pie

Slow-braised lamb leg with beef and Isle of Mull Cheddar potato mash

14.50

Quinoa and watermelon salad

Roast sweet potato, rocket, baby gem, radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce

13.95

Roast fillet of salmon

Grilled asparagus, crushed pink peppercorn hollandaise and lemon

16.50

SIDES**Truffle and Parmesan chips**

4.75

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Extra virgin olive oil mashed potato

3.75

Green leaf salad with mixed herbs

3.50

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

4.25

Sprouting broccoli, lemon oil and sea salt

4.25

Green beans and roasted almonds

3.95

Truffle mashed potato

4.50

Creamed spinach, toasted pine nuts and grated Parmesan

4.25

Peas, sugar snaps and baby shoots

3.50

Jasmine rice with toasted sesame

3.50

Thick cut chips

3.95

DESSERTS**Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

6.95

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

8.25

Selection of cheeses

Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

9.95

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

5.25

Chocolate bombe

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

8.95

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.25