



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

Smoked salmon and crab
Oak smoked salmon, crab and dill cream with dark rye bread
11.75

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

Dukka 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
13.75

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 thick cut chips
Add West Country Cheddar 1.50
14.25

Roast salmon fillet
Sprouting broccoli, smoked almonds and a herb sauce on the side
15.95

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

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

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

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.