

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
3.50

**Salt-crusted  
sourdough bread**  
With salted butter  
4.25

**Zucchini fritti**  
Crispy courgette fries with  
lemon, chilli and mint yoghurt  
5.95

**Truffle arancini**  
Fried Arborio rice balls with  
truffle cheese  
5.95

**Salted smoked almonds**  
Hickory smoked  
and lightly spiced  
3.25

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## STARTERS

**White onion soup**  
Onion Lyonnaise, truffle mascarpone  
and toasted brioche  
5.95

**Prawn cocktail**  
Classic prawn cocktail with baby gem,  
avocado, cherry tomatoes and Marie Rose sauce  
9.95

**Laverstoke Park Farm buffalo mozzarella**  
Crispy artichokes, pear and truffle honey  
8.95

**Marinated yellowfin tuna**  
Citrus ponzu dressing and wasabi  
mayonnaise with chilli and coriander  
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**  
Cauliflower purée, caper butter, tamarind glaze,  
apple batons and a golden crumb  
12.50

**Roast pumpkin tortellini**  
Ironbark pumpkin purée, grated black truffle,  
Amaretti crumb, sage and a light cheese sauce  
9.50

**Duck liver parfait**  
Caramelised hazelnuts, truffle, tamarind glaze  
with pear and ginger compote, toasted brioche  
7.50

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## MAINS

**Chicken Milanese**  
Brioche-crumbed chicken breast  
with a fried egg, Parmesan and  
truffle cream sauce  
16.95

**The Ivy hamburger**  
Chargrilled in a potato bun with  
mayonnaise, horseradish ketchup  
and thick cut chips  
Add West Country Cheddar 1.95  
14.50

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

**Roast fillet of salmon**  
Sprouting broccoli, Champagne  
and caper cream sauce  
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  
17.50

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

**The Ivy vegetarian shepherd's pie**  
Truffle-stuffed king oyster  
mushrooms with quinoa, chickpeas,  
roasted peppers, aubergine and  
a Moroccan tomato sauce  
13.95

**Jackfruit and peanut  
bang bang salad**  
Chayote, Chinese leaf, mooli,  
crispy wonton, peanuts  
and coriander  
12.95

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## SIDES

**Thick cut chips**  
3.95  
**San Marzano tomato and basil salad  
with Pedro Ximénez dressing**  
3.95  
**Olive oil mashed potato**  
3.50  
**Herbed green salad**  
3.25

**Baked sweet potato, harissa coconut  
"yoghurt", mint and coriander dressing**  
3.75  
**Sprouting broccoli, miso butter,  
sesame and chilli**  
3.95  
**Green beans and roasted almonds**  
3.75

**Creamed spinach, toasted pine nuts  
and grated Parmesan**  
3.95  
**Peas, sugar snap and baby shoots**  
3.25  
**Jasmine rice with toasted sesame**  
3.50  
**Truffle and Parmesan chips**  
4.50

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## DESSERTS

**Crème brûlée**  
Classic set vanilla custard with  
a caramelised sugar crust  
6.95  
**Selection of three cheeses**  
Fourme d'Ambert, Cornish Yarg and Camembert  
from Normandy with pear chutney, olive croutons,  
rye crackers  
9.95

**Rum baba**  
Plantation rum soaked sponge with  
Chantilly cream and raspberries  
8.25  
**Frozen berries**  
Mixed berries with yoghurt sorbet  
and warm white chocolate sauce  
7.25

**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 butterscotch sauce  
8.95