

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

**Salt-crusted
sourdough bread**
with salted butter
3.95

Zucchini fritti
Crispy courgette fries with
lemon, chilli and mint yoghurt
5.75

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

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.50

STARTERS

Garden pea soup
Crushed peas with ricotta,
mint and lemon balm
6.50

Marinated yellowfin tuna
Citrus ponzu dressing and wasabi mayonnaise
with chilli and coriander
10.95

Lobster and asparagus
Asparagus spears with lobster, capers, parsley
and a green chilli butter
14.95

Prawn cocktail
Classic prawn cocktail with baby gem,
avocado, cherry tomatoes and
Marie Rose sauce
10.95

Crispy duck salad
Warm crispy duck with five spice dressing,
toasted cashews, watermelon, bean sprouts,
sesame seeds, coriander and ginger
9.25

Steak tartare
Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and toasted granary
9.75

Buffalo mozzarella
Sliced peaches with Nocellara olives, smoked
almonds, pesto and picked mint
9.25

Crab and apple salad
Cucumber, watermelon, radish,
edamame and coriander
12.95

Heritage tomato and feta salad
Avocado, watermelon, pistachio, olives,
basil and Pedro Ximénez dressing
7.75

MAINS

Chicken Milanese
Brioche-crumbed chicken breast with
San Marzanino tomatoes, capers, rocket,
Parmesan and pesto
16.95

The Ivy hamburger
Chargrilled in a potato bun with mayonnaise,
horseradish ketchup and thick cut chips
Add West Country Cheddar – 1.95
14.75

Jackfruit and peanut bang bang salad
Chayote, Chinese leaf, mouli,
crispy wonton, peanuts and coriander
13.95

Chargrilled halloumi with Padrón peppers
Red pepper sauce, toasted fregola,
San Marzanino tomatoes, olives
and a chilli and mint sauce
13.95

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

Miso black cod fillet
Baked black cod, hoba leaf, pickled fennel
and a miso sauce
29.50

Salmon and asparagus
Pan-fried salmon supreme with asparagus
tortellini and a Champagne sauce
17.95

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

SIDES

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

Sprouting broccoli, miso butter, sesame and chilli
4.25

Green beans and roasted almonds
3.95

Herbed green salad
3.50

Jasmine rice with toasted sesame
3.50

Thick cut chips
3.95

Olive oil mashed potato
3.75

Truffle and Parmesan chips
4.75

Creamed spinach, toasted pine nuts
and grated Parmesan
4.25

Peas, sugar snap and baby shoots
3.25

San Marzanino tomato and basil salad
with Pedro Ximénez dressing
3.95

DESSERTS

Crème brûlée
Classic set vanilla custard with a
caramelised sugar crust
6.75

Selection of three cheeses
Cashel Blue, Quicke's and Camembert from
Normandy with pear chutney, caramelised
pecans, olive croutons, rye crackers
10.95

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
7.50

Ice creams and sorbets
Selection of dairy ice creams
and fruit sorbets
6.00

Chocolate bombe
Melting chocolate bombe with a
vanilla ice cream and honeycomb centre
with hot salted caramel sauce
8.95

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.