

**Salted smoked almonds**

Hickory smoked and lightly spiced

3.25

**Salt-crusted sourdough bread**

With salted butter

4.75

**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****White onion soup**

Onion Lyonnaise, truffle mascarpone and toasted brioche

6.75

**Shellfish cocktail**

Lobster, prawn, crab and brown shrimps with avocado, cherry tomatoes, Marie Rose sauce

14.95

**Stracciatella di bufala**

With crispy artichokes, pear and truffle honey

11.95

**Marinated yellowfin tuna**

Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander

10.95

**Crispy duck salad**

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

9.25

**Oak smoked salmon and crab**

With dill cream and dark rye bread

13.75

**Lobster and samphire risotto**

Arborio risotto rice with lobster, samphire and basil

13.95

**Steak tartare**

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

9.75

**Roast pumpkin tortellini**

Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce

10.95

**MAINS****Chicken Milanese**

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

17.95

**Roast fillet of salmon**

Sprouting broccoli, Champagne and caper cream sauce

16.95

**Jackfruit and peanut bang bang salad**

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

13.95

**The Ivy vegetarian shepherd's pie**

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

14.95

**Rib-eye on the bone**

12oz/340g

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

32.95

**Miso black cod fillet**

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

29.50

**The Ivy hamburger**

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

Add West Country Cheddar - 1.95

14.95

**The Ivy shepherd's pie**

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

14.50

**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**

4.25

**Olive oil mashed potato**

3.75

**Truffle and Parmesan chips**

4.75

**Creamed wild mushrooms, artichoke, grated Parmesan and black truffle**

4.95

**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

6.95

**Selection of three cheeses**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

10.95

**Rum baba**

Plantation rum soaked sponge with Chantilly cream and raspberries

8.50

**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