

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**Garden pea soup**

Crushed peas, crispy tuile, coconut cream and edible flowers

6.95

Yellowfin tuna carpaccio

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

10.95

The Ivy Cure smoked salmon and crab

A quenelle of crab and dill cream, lemon, dark rye bread

13.75

Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce

14.95

Crispy duck salad

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

9.50

Steak tartare

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

9.95

Laverstoke Park Farm buffalo mozzarella

Grapes, mint, parsley and hazelnuts

9.25

Crab and apple salad

Cucumber, watermelon, radish, edamame and coriander

12.95

Asparagus with truffle hollandaise

Warm asparagus spears with baby watercress

8.95

MAINS**Chicken Milanese**

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

18.50

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

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

14.95

Chargrilled halloumi

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

14.95

The Ivy hamburger

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

15.50

Add West Country Cheddar - 1.95

Add pancetta - 2.75

The Ivy shepherd's pie

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

14.95

Roast fillet of salmon

Grilled asparagus, crushed pink peppercorn hollandaise and lemon

17.50

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

4.50

Green leaf salad with mixed herbs

3.50

Truffle and Parmesan chips

5.50

Sprouting broccoli, lemon oil and sea salt

4.50

Jasmine rice with toasted sesame

3.50

Peas, sugar snaps and baby shoots

3.50

Green beans and roasted almonds

3.95

Thick cut chips

4.25

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Extra virgin olive oil mashed potato

3.95

Truffle mashed potato

4.95

DESSERTS**Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

6.95

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

10.95

Chocolate bombe

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

9.50

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

8.50

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

6.00

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.50