

**Salted smoked almonds**

Hickory smoked and lightly spiced

3.25

**Salt-crusted sourdough bread**

With salted butter

4.25

**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

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

**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

**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

**MAINS****Chicken Milanese**

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

16.95

**Rib-eye on the bone 12oz/340g**

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

31.95

**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 vegetarian shepherd's pie**

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

13.95

**The Ivy hamburger**

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

Add West Country Cheddar - 1.95

14.50

**Jackfruit and peanut bang bang salad**

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

12.95

**The Ivy shepherd's pie**

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

13.95

**Roast fillet of salmon**

Sprouting broccoli, Champagne and caper cream sauce

15.95

**SIDES****Thick cut chips**

3.95

**San Marzanino 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

**DESSERTS****Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

6.95

**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**

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

9.95

**Frozen berries**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.25

**Chocolate bombe**

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

8.95