

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

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

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
5.50

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## STARTERS

**Roasted Roma tomato soup**  
Pine nuts, soft vegan "cheese",  
Provençale olives and basil  
5.75

**Marinated yellowfin tuna**  
Citrus ponzu dressing and wasabi  
mayonnaise with chilli and coriander  
9.95

**Asparagus with truffle hollandaise**  
Warm asparagus spears with truffle  
hollandaise and baby watercress  
8.25

**Prawn cocktail**  
Classic prawn cocktail with baby gem,  
avocado, cherry tomatoes  
and Marie Rose sauce  
9.75

**Crispy duck salad**  
Warm crispy duck with five spice dressing,  
toasted cashews, watermelon, beansprouts,  
sesame seeds, coriander and ginger  
8.50

**Duck liver parfait**  
Caramelised hazelnuts, truffle, tamarind  
glaze with pear and ginger compote,  
toasted brioche  
7.25

**Buffalo mozzarella**  
Asparagus and edamame with roasted  
pine nuts, pesto and baby basil  
8.95

**Crab and avocado tian**  
Picked white crab with soft herbs, watercress  
and a Bloody Mary sauce  
10.95

**Belgian endive salad**  
Caramelised hazelnuts, grapes, soft coconut  
"cheese", sumac and picked herbs  
6.75

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## MAINS

**Chicken Milanese**  
Brioche-crumbed chicken  
breast with San Marzanino  
tomatoes, capers, rocket,  
Parmesan and pesto  
15.95

**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  
16.95

**Crispy polenta cakes**  
Artichoke purée with roasted  
San Marzanino tomatoes,  
Provençale olives and  
Prosociano vegan "cheese"  
13.50

**The Ivy  
hamburger**  
Chargrilled in a potato bun  
with mayonnaise, horseradish  
ketchup and thick cut chips  
*Add West Country Cheddar – 1.75*  
14.25

**Roast salmon fillet**  
Asparagus spears,  
baby watercress and  
a herb sauce on the side  
15.95

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

**Roasted butternut  
squash with grains**  
Buckwheat, chickpeas, pumpkin  
seeds, sesame and pomegranate  
with Greek feta-style "cheese",  
harissa sauce and coriander dressing  
12.75

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## SIDES

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

**San Marzanino tomato and basil salad  
with Pedro Ximénez dressing**  
3.95

**Creamed spinach, toasted pine nuts  
and grated Parmesan**  
3.95

**Sprouting broccoli, lemon oil and sea salt**  
3.75

**Thick cut chips**  
3.75

**Peas, sugar snap and baby shoots**  
3.25

**Green beans and roasted almonds**  
3.75

**Olive oil mashed potato**  
3.50

**Jasmine rice with toasted sesame**  
3.50

**Herbed green salad**  
3.25

**Truffle and Parmesan chips**  
4.50

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## DESSERTS

**Crème brûlée**  
Classic set vanilla custard with  
a caramelised sugar crust  
6.50

**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**  
Cashel Blue, Quicke's and Camembert from  
Normandy with pear chutney, caramelised  
pecans, 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  
8.75

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.