

REDUCED MENU

Zucchini fritti

Crispy courgette fries with lemon, chilli and mint yoghurt
5.95

**Salt-crusted
sourdough bread**
with salted butter
4.25

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.75

STARTERS

Roasted Roma tomato soup

Pine nuts, soft vegan "cheese",
Provençale olives and basil
6.50

Lobster and prawn cocktail

Chilled lobster and prawn cocktail
with baby gem, cherry tomatoes
and Marie Rose sauce
14.95

Buffalo mozzarella

Asparagus and edamame with roasted
pine nuts, pesto and baby basil
9.25

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

Crab and avocado tian

Picked white crab with soft herbs, watercress
and a Bloody Mary sauce
10.95

Asparagus with truffle hollandaise

Warm asparagus spears with truffle
hollandaise and baby watercress
8.95

Steak tartare

Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and toasted granary
9.50

Belgian endive salad

Caramelised hazelnuts, grapes, soft coconut
"cheese", sumac and picked herbs
7.50

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 – 1.50
14.75

Rib-eye on the bone 12oz/340g

21 day Himalayan Salt Wall dry-aged,
grass-fed, UK rib-eye steak
31.95

Crispy polenta cakes

Artichoke purée with roasted
San Marzanino tomatoes,
Provençale olives and
Prosociano vegan "cheese"
13.95

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds,
sesame and pomegranate with
Greek feta-style "cheese", harissa sauce
and coriander dressing
13.75

The Ivy shepherd's pie

Slow-braised lamb leg with beef
and Wookey Hole Cheddar
potato mash
13.95

Miso black cod fillet

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

Roast salmon fillet

Asparagus spears, baby watercress
and a caviar and herb sauce on the side
19.95

SIDES

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

Sprouting broccoli, lemon oil and sea salt
3.75

Green beans and roasted almonds
3.95

Herbed green salad
3.25

Jasmine rice with toasted sesame
3.50

Thick cut chips
3.95

Olive oil mashed potato
3.50

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
12.95

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
8.75

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.

