

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