

**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

STARTERS

**Roast pumpkin soup**  
Creamed pumpkin with ricotta,  
pine nuts and crispy sage  
5.50

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

**Truffled orzo pasta**  
Baked truffle pasta with sautéed  
girolle mushrooms  
7.50

**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  
7.95

**Duck liver parfait**  
Caramelised hazelnuts, truffle,  
tamarind glaze with pear and  
ginger compote, toasted brioche  
6.95

**Buffalo mozzarella**  
Crispy artichokes,  
pear and truffle honey  
8.95

**Smoked salmon and crab**  
Oak smoked salmon, crab and dill cream  
with dark rye bread  
11.75

**Endive and Stilton salad**  
Shaved apple, cranberries and  
caramelised hazelnuts  
6.50

MAINS

**Roast rump of Blackface lamb**  
Herbed crumb, Dijon mustard, creamed potato,  
carrots, swede and a rosemary sauce  
17.25

**Dukka spiced sweet potato**  
Aubergine baba ganoush with coconut  
'yoghurt', sesame, mixed grains, toasted  
almonds and a Moroccan tomato sauce  
13.95

**Roasted butternut squash with grains**  
Buckwheat, chickpeas, pumpkin seeds, sesame  
and pomegranate with crumbled bean curd,  
harissa sauce and coriander dressing  
12.75

**Chicken Milanese**  
Brioche-crumbed chicken breast with a fried  
egg, parmesan and truffle cream sauce  
15.95

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

**Rib-eye 12oz/340g**  
Dry aged rib-eye (on the bone)  
27.95

**The Ivy hamburger**  
Chargrilled in a potato bun with mayonnaise,  
horseradish ketchup and chips  
Add West Country Cheddar 1.50  
14.25

**Roast salmon fillet**  
Sprouting broccoli, smoked almonds  
and a herb sauce on the side  
15.95

**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

SIDES

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

**Jasmine rice**  
with toasted sesame  
3.50

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

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

**Chips**  
3.75

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

**Green beans and roasted almonds**  
3.75

**Olive oil mashed potato**  
3.50

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

**Herbed green salad**  
3.25

**Truffle and Parmesan chips**  
4.50

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  
6.95

**Chocolate bombe**  
Melting chocolate bombe with a vanilla  
ice cream and honeycomb centre with  
hot salted caramel sauce  
8.50

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.