

# 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.

