



THE IVY

Honey-glazed almonds - 4.50

Rosemary
and sea salt

Spiced green olives - 4.50

Gordal olives with chilli,
coriander and lemon

Truffle arancini - 8.25

Fried Arborio rice balls
with truffle cheese

Zucchini fritti - 7.95

With lemon chilli
and mint yoghurt

STARTERS

Butternut squash soup - 9.95

wild mushrooms, truffle mascarpone and Greek cress v

Buffalo mozzarella - 13.95

clementines, roasted hazelnuts, pomegranate
molasses, fennel pollen and Greek cress v

Tempura nobashi prawns - 15.95

wasabi mayonnaise, charred lime,
citrus-pickled mooli and coriander cress

Dressed Dorset crab - 19.50

celeriac rémoulade, brown crab
mayonnaise and granary toast

Oscieta caviar

15gm - 49.50 | 30gm - 95.00

Potato blinis, grated egg, sour cream and chives

Twice-baked cheese soufflé - 14.50

gratinated Monterey Jack and mozzarella,
shaved black truffle and chives v

The Ivy classic crispy duck salad - 13.95

roasted cashew nuts, sesame, watermelon,
ginger and hoisin sauce

Steak tartare - 15.75

egg yolk, capers, cornichons and shallots

Prawn and avocado cocktail - 14.95

gem lettuce, Marie Rose sauce

Traditionally oak smoked salmon - 15.95

pickled cucumber,
crème fraîche and rye bread

Bang bang chicken - 13.75

peanut chilli sauce and sesame

Seared Atlantic scallops - 16.75

winter truffle, carnaroli mascarpone risotto,
Parmesan emulsion and samphire

MAINS

ROASTS & GRILLS

Turmeric and cumin spiced cauliflower - 21.50

cauliflower purée, chickpea and tomato relish,
coconut yoghurt, golden raisins,
crispy tuile and red amaranth vg

Truffle-stuffed corn-fed chicken breast - 28.95

wild mushroom and tarragon fricassée, marjoram

Roasted venison loin - 34.95

golden beetroots, parnisp purée,
blackberries, crispy parnips and juniper sauce

Wild mushroom and caramelised onion ravioli - 21.50

creamy spinach, winter truffle jus and rocket leaves vg

Rib-eye on the bone 12oz / 340g - 38.95

21 day Himalayan Salt Wall dry-aged, grass-fed

USDA sirloin 10oz - 44.50

grain-fed Cedar River Farm prime sirloin

Veal cheeks bourgouignon - 29.75

mashed potatoes, roasted baby carrots,
crispy shallots, horseradish and red wine sauce

IVY CLASSICS

The Ivy shepherd's pie - 21.95

(classic or with mayfield cheese)

Deep-fried haddock and chips - 21.50

mushy peas and tartare sauce

Veal Holstein - 29.95

fried egg, lemon, capers and anchovy

Steak tartare with fries - 29.50

egg yolk, capers, cornichons, shallots

The Ivy burger - 18.75

caramelised onion, salad, dill pickle,
horseradish ketchup and chips

- add Monterey Jack cheese 2.50

- add bacon or egg 2.95

SEAFOOD & SHELLFISH

Malaysian prawn curry - 28.50

pak choy, sweet potatoes, red peppers,
chilli, coriander and jasmine rice

Pan-fried sea bass - 31.50

saffron, Parmesan and prawn carnaroli
risotto, tarragon oil and baby basil

Roasted salmon fillet - 29.50

buttered spinach, cucumber and Parisienne potatoes,
samphire, beurre blanc and keta caviar

Dover sole 14oz - 48.00

grilled *or* meunière

The Ivy fish pie - 32.00

lobster, salmon, scallops, prawns,
spinach and creamed potato

SAUCES - 4.50 each

Red wine sauce / Béarnaise
Green peppercorn / Wild mushroom sauce

Beef Wellington (for two) - 98.00

truffled mash, green beans and red wine sauce (Cooking time 45 minutes)

SIDES

Potatoes, *chipped or mashed* vg/v

Spinach, *steamed, buttered or creamed* vg/v

Peas, broad beans and pea shoots v

Green beans, *shallots and chilli* vg

Steamed tenderstem broccoli, *extra virgin olive oil* vg

6.95 Truffled potatoes, *mashed* v

5.95 Truffle and Parmesan chips

4.95 Cauliflower gratin, *baked cheese* v

5.75 Jasmine rice, *lemongrass, coconut and coriander* vg

6.75

7.25

7.95

5.95

4.95

Vegetarian and vegan menu available on request, v - vegetarian, vg - vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover Charge £2.00 per person

For allergen info
please scan QR code



