



# 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

### Spring green vegetable soup - 9.95

garlic and thyme croutons, confit potatoes,  
broad beans and crispy leeks v

### Buffalo mozzarella - 13.95

yellow and green courgette, gordal olive and tomatos  
dressing, pistachio crumble and micro basil v

### Tempura nobashi prawns - 14.95

wasabi mayonnaise, lemon, crispy courgette,  
basil and smoked paprika

### Dressed Dorset crab - 19.50

celeriac rémoulade, brown crab  
mayonnaise and granary toast

### Poached green asparagus - 13.75

warm asparagus spears with truffle hollandaise v

### Oscietra 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,  
pine nuts and lovage pesto 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

### Crispy chicken Bang bang salad - 13.75

with mooli, carrot, peanuts, sesame, and chilli

### Seared tuna - 15.95

avocado and tarragon purée, yuzu dressing,  
sesame seeds, shredded chilli

### Seared Atlantic scallops - 16.75

pea purée, broad beans, pancetta, crispy tapioca,  
watercress foam and lemon zest

## MAINS

### Miso aubergine - 19.50

red pepper tapenade, rose harissa couscous  
and coconut yoghurt vg

### Truffle-stuffed chicken breast - 31.75

truffle stuffed leg ballotine, aligot and spring onion,  
morel sauce, watercress

### Lamb Rendang curry - 29.50

sweet potato, butternut squash, spinach,  
papadams and jasmine rice

### Spring vegetable risotto - 22.95

creamy carnaroli rice, baby courgette,  
morels, peas, broad beans and mascarpone v

### 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

### Braised veal osso buco - 30.95

saffron risotto, crispy shallots, watercress  
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 West Country Cheddar 2.50

- add bacon or egg 2.95

### Crab linguine - 27.50

nero pasta, Dorset crab, courgette,  
chilli and lemon butter emulsion, rocket leaves

### Grilled sea bass - 31.50

smoked aubergine, almonds, olives,  
tomato and shallot salsa

### Poached Atlantic cod - 29.50

mussels, pea purée and broad beans,  
saffron potatoes, fish velouté and wild garlic oil

### 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 / Béarnaise  
Green peppercorn / Wild mushroom

### 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

Truffled potatoes, mashed v

6.95 Truffle and Parmesan chips 7.95

5.95 Cauliflower gratin, baked cheese v 5.95

4.95 Jasmine rice, lemongrass, coconut and coriander vg 4.95

5.75 Datterino tomatoes, sherry vinegar dressing vg 5.50

6.75 Baby gem lettuce, herb dressing, cheese and pine nuts v 5.50

7.25

### 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



