



# THE IVY

## Honey-glazed almonds - 4.75

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 - 8.25

With lemon chilli  
and mint yoghurt

## STARTERS

### The Ivy chilled gazpacho - 9.95

watermelon and tomato gazpacho, celery,  
cucumber, micro basil and croutons vg

### Buffalo mozzarella - 13.95

strawberries, pomegranate molasses,  
carta di musica, pistachios 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

### Steak tartare - 15.75

egg yolk, capers, cornichons and shallots

### 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 - 14.25

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

### Traditionally oak smoked salmon - 16.75

cream cheese and chives, salmon roll,  
lemon and dark rye bread

### Prawn and avocado cocktail - 14.95

gem lettuce, Marie Rose sauce

### Heritage tomato salad - 13.75

pickled plums, balsamic pearls,  
shaved Pecorino and sherry tomato dressing v

### Crispy chicken bang bang salad - 13.75

with mooli, carrot, peanuts, sesame and chilli

### Tuna tartare - 15.95

avocado, cucumber, ponzu dressing, sesame seeds,  
chilli, crispy seaweed and rice vermicelli

### Seared Atlantic scallops - 16.75

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

## MAINS

### Miso aubergine - 19.75

red pepper tapenade, rose harissa couscous  
and coconut yoghurt vg

### Roasted poussin - 31.75

rocket, green beans and Parmesan salad, capers,  
lemon, rosemary, thyme and chicken jus

### Malaysian prawn and monkfish curry - 29.75

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

### Green vegetable risotto - 22.95

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

### Rib-eye on the bone 12oz / 340g - 39.50

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

### USDA sirloin 10oz - 44.50

grain-fed Cedar River Farm prime sirloin

### Roasted lamb rump - 32.50

smoked aubergine purée, Kalamata olives,  
tomato concassé and red wine sauce

### IVY CLASSICS

### The Ivy shepherd's pie - 21.95

(classic or with mayfield cheese)

### Deep-fried haddock and chips - 22.50

mushy peas and tartare sauce

### Veal Holstein - 31.50

fried egg, lemon, capers and anchovy

### Steak tartare with fries - 30.75

egg yolk, capers, cornichons, shallots

### The Ivy burger - 19.95

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

- add West Country Cheddar 2.95

- add bacon or egg 3.50

### Gratinated buffalo ricotta

### and spinach ravioli - 21.25

cheese sauce, lovage pesto, baby courgette,  
rocket and hazelnuts v

### Grilled sea bass - 31.50

smoked aubergine, almonds, olives,  
tomato and shallot salsa

### Pan-seared halibut - 34.50

braised fennel, grapefruit, orange and samphire  
salad, citrus and sauterne beurre blanc sauce

### Dover sole 14oz - 48.00

grilled or meunière

### The Ivy fish pie - 32.00

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

### SAUCES - 4.95 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

7.25

6.75

5.50

6.25

7.25

8.25

Truffle and Parmesan chips

Cauliflower gratin, baked cheese v

Jasmine rice, lemongrass, coconut and coriander vg

Datterino tomatoes, sherry vinegar dressing vg

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

8.25

6.25

5.25

6.75

5.75

### 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



