

Order and enjoy up to 3 courses of your choice within 45 minutes

MONDAY - FRIDAY
FROM 11:30AM

SATURDAY - SUNDAY
FROM 11:00AM

STARTERS

White onion soup 6.75
Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage

Beetroot carpaccio 7.50
Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts

Yellowfin tuna carpaccio 9.95
Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds edamame, crispy shallots and mizuna

Duck liver parfait 8.25
Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

The Ivy Cure smoked salmon 9.95
Black pepper, lemon, and dark rye bread

MAINS

The Ivy shepherd's pie 13.95
Slow-braised lamb leg with beef, red wine sauce, Wookey Hole Cheddar potato mash

Chicken Milanese 16.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

Chargrilled halloumi 13.50
Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh

Lobster linguine 29.95
Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

Crème brûlée 6.95
Classic set vanilla custard with a caramelised sugar crust

Frozen berries 7.25
Mixed berries with yoghurt sorbet and warm white chocolate sauce

Tiramisu 7.95
Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder

Mini chocolate truffles 3.50
With a liquid salted caramel centre

The Ivy hamburger 13.95
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.95
Add pancetta 2.75

Fish & chips 14.50
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

Roast fillet of salmon 16.95
Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon

Minute steak 15.95
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

DESSERTS

Chocolate bombe 8.95
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot, salted caramel sauce

Selection of cheeses 9.95
Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

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 12.5% will be added to your bill.