

<b>STARTERS</b>	<b>CLASSICS</b>	<b>ASIAN</b>
Spring vegetable soup <i>with sea greens &amp; pea pesto</i> 8.75	Oscietra caviar <i>15g 50.00 30g 100.00 50g 160.00</i>	Pork & green onion 'yaki - gyoza' <i>with white soy, ginger &amp; Mirin</i> 9.75
Salt baked beetroot salad <i>with feta, blood orange &amp; candied pinenuts</i> 12.75	Creamed shellfish bisque <i>with parmesan straws</i> 10.75	Crispy duck & watermelon salad <i>with chilli cashews</i> 14.25
Potato gnocchi <i>with crisp coppa, walnuts, pommorola &amp; basil</i> 14.00	Dressed Cornish crab <i>melba toast &amp; celeriac remoulade</i> 18.50	Popcorn rock shrimps <i>Sriracha mayonnaise &amp; burnt lime</i> 14.50
Loch Duart smoked salmon <i>Crème fraîche, blinis &amp; lemon</i> 16.50	Wye Valley asparagus <i>hot with hollandaise or cold with vinaigrette</i> 13.75	Korean spiced barbecued short ribs <i>with crispy garlic</i> 11.50
Sardinian tomato salad <i>with feta, mint &amp; linseed</i> 9.75	Bang Bang chicken <i>peanuts &amp; chilli</i> 12.50	Searred tiger prawns <i>with Red Dragon sauce</i> 14.75 / 21.50
Squid, chorizo, datterini <i>shaved fennel &amp; preserved lemon salad</i> 14.25	Atlantic prawn & avocado salad <i>with cocktail sauce</i> 14.50	Ora king salmon sashimi <i>wakame, pickled cucumber &amp; kizami wasabi</i> 16.50
Risotto primavera with ricotta 15.00	Searred foie gras with Muscat grapes <i>glazed apple galette &amp; macadamia</i> 19.75	Sesame pork salad <i>peppered nashi pear and kim chee</i> 15.00
	Steak tartare 12.50 / 23.75	

## MAINS

<b>PLANCHA, ROASTS &amp; GRILLS</b>	<b>CLASSICS</b>	<b>SEA &amp; SHELLS</b>
Roasted lamb rump <i>with girolles, turnips, mint &amp; broad beans</i> 26.00	The Ivy shepherd's pie 19.50	Searred scallops <i>smoked cauliflower and maple glazed bacon</i> 21.75
The Ivy hamburger <i>with pommes allumettes &amp; dill relish</i> 16.75	Masman tiger prawn curry <i>with yam bean, sweet potato &amp; peanuts</i> 25.00	Cornish ray wing <i>with potted shrimp butter</i> 25.00
<i>Add: Welsh rarebit, fried egg or bacon</i> 1.75	Steamed Thai sea bass <i>with sweet black bean sauce</i> 27.50	Seafood spaghetti <i>with clams, prawn, squid &amp; mussels</i> 19.00 / 26.50
Grilled Nidderdale pork sausages 15.50	Deep-fried haddock <i>mushy peas &amp; chips</i> 19.00	Market fish of the day POA
Sage roasted veal fillet <i>white polenta, oxheart tomato &amp; walnuts</i> 28.50	Braised salt beef <i>Jersey Royals, spring vegetables &amp; horseradish</i> 22.50	Scorched salmon Nicoise salad 23.75
Grilled calves' liver <i>mash, bacon &amp; sage with melted onions</i> 24.50	Devonshire corn fed duck breast <i>roasted spring greens, peas &amp; blood oranges</i> 28.00	Grilled Dover sole <i>on or off the Bone / Hollandaise</i> 43.00
Chargrilled ibérico pork cutlet <i>with sprouting broccoli &amp; chorizo butter</i> 25.75	Roast Devonshire chicken for two <i>with foie gras stuffing &amp; pommes sarladaise</i> 46.00	Cornish cod fillet <i>sea kale, green asparagus &amp; lemon crumbs</i> 24.00
BBQ spring chicken <i>pinenut, chilli &amp; wild garlic pangrattato</i> 23.00		
	<b>STEAKS</b>	
Rib-eye on the bone 340g <i>Scottish dry aged</i> 35.00	Belted Galloway sirloin steak 260g 28.00	Limestone fillet steak 34.00

### Sauces

Bordelaise / Béarnaise / Green Peppercorn

2.75

## VEGETABLES & SALADS

Parmesan-fried courgettes <i>with tomato relish</i> 6.75	Spinach <i>buttered, creamed or olive oil</i> 6.00	Broad beans & bacon <i>with marjoram</i> 4.75	Gem heart salad <i>with green goddess dressing</i> 5.00
Purple sprouting broccoli <i>with chilli and almonds</i> 4.75	Buttered green beans <i>with crispy shallots</i> 5.00	Pommes allumettes 4.75	Buttered heritage potatoes 4.75
Heritage carrots, peas & shoots 5.00	Cauliflower cheese 5.75	Medium cut chips 4.75	Bitter leaf, pear & walnut salad 5.75
		Mash or cheesy mash 4.75	Green Cornish leaf salad 5.00

@THEIVYWESTST

COVER CHARGE 2.00 PER PERSON

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY, OR ASK FOR FURTHER ALLERGEN INFORMATION

OUR FISH IS RESPONSIBLY CAUGHT FROM SUSTAINABLE SOURCES