

**THE IVY NOW — BY FERNANDO PEIRE AND GARY LEE**  
**A NEW HARDBACK BOOK CELEBRATING THE IVY'S CENTENARY**  
**SIGNED COPIES AVAILABLE FOR PURCHASE — £30**

**STARTERS**

Wild mushroom soup <i>with chive crème fraiche</i>	9.00
Rigatoni <i>with game ragu &amp; walnut pesto</i>	15.50
Citrus cured salmon <i>with creamed avocado &amp; sweet pickled fennel</i>	14.00
Heritage beetroots, blue cheese croquetas <i>smoked almonds &amp; pea shoots</i>	12.75
Burratina & Finocchiona salami <i>with pine nut caponata &amp; mixed grissini</i>	14.75
Datterini tomato galette <i>with burnt onion, goat's curd &amp; rocket salsa</i>	10.50
Champagne risotto <i>with shaved black winter truffle</i>	19.00

**CLASSICS**

Cornish fish soup <i>with saffron mayonnaise</i>	9.75
Oscietra caviar <i>15g 50.00 30g 100.00 50g 160.00</i>	
Seared foie gras, apple tarte fine <i>with scorched rhubarb &amp; pistachio</i>	19.75
Steak tartare	13.50 / 24.75
Bang Bang chicken <i>with peanut sauce &amp; chilli</i>	12.50
Argyll smoked salmon, granary, lemon	16.50
Dressed Cornish crab <i>melba toast &amp; celeriac remoulade</i>	18.50
Squid salad <i>with chorizo, preserved lemon, olives, datterini</i>	12.00

**ASIAN**

White miso soup <i>with wakame &amp; tofu</i>	7.95
Coconut crumbed soft shell crab <i>spiced lemon mayonnaise</i>	14.50
Pepper crunch beef rib "Bao" <i>with pickled vegetable slaw</i>	8.75
Salmon tartare <i>with ponzu jelly, seaweed cracker &amp; lime</i>	14.75
Crispy duck & watermelon salad <i>with chilli cashews</i>	14.25
Korean spiced red sea tiger prawns <i>with kohlrabi &amp; red flesh apple</i>	15.00
Yellowtail sashimi <i>mandarin, wasabi, bonito cream &amp; trout caviar</i>	16.75

**MAINS**

**PLANCHA, ROASTS & GRILLS**

Victorian pork & leek sausage <i>onion mash, cider gravy</i>	15.75
The Ivy hamburger <i>Add: Welsh rarebit or fried egg or bacon 1.75each</i>	16.75
Black treacle butter roasted chicken <i>with kale, bacon &amp; artichoke</i>	19.75
Creedy carver duck, rainbow greens <i>thyme &amp; Pineau des Charentes</i>	24.50
Grilled veal cutlet <i>fried quail eggs, Ortiz anchovies, lemon &amp; sage</i>	34.00
Aylesbury lamb rump <i>with heritage carrots, sweetbreads &amp; mint</i>	27.50
Free range Yorkshire pork belly <i>charred hispi cabbage &amp; pearl onions</i>	23.75

**CLASSICS**

The Ivy shepherd's pie <i>Classic or with Mayfield cheese</i>	19.50
Steamed Thai sea bass <i>with sweet black bean sauce</i>	27.50
North Indian style mutton curry <i>Naan bread &amp; minted Kachumber</i>	22.50
Grilled calf's liver <i>mash, bacon, sage &amp; melted onions</i>	24.50
Deep-fried haddock <i>mushy peas &amp; chips</i>	19.00
Steak & kidney pudding	19.75
Roast Devonshire chicken <i>for two</i> <i>with foie gras stuffing &amp; pommes sarladaise</i>	46.00

**SEA & SHELLS**

Market fish of the day	POA
Seared scallops & sweet roast pork <i>with X.O. creamed sweetcorn &amp; flat chives</i>	18.50 / 26.00
Spaghettini <i>with Atlantic prawns, hedgerow garlic &amp; chilli</i>	17.50 / 25.00
Grilled Dover sole <i>on or off the Bone / Hollandaise</i>	43.00
Grilled lobster <i>hedgerow garlic butter, pressed potato chips</i>	44.00
Cornish cod fillet <i>squash, cider braised chorizo &amp; broad beans</i>	24.00
Scorched miso salmon <i>sesame, pickled ginger, dashi broth</i>	26.50

**STEAKS**

Bannockburn Rib-eye on the bone 340g <i>Scottish dry aged</i>	35.00	Black Angus sirloin 260g	28.00	Short horn fillet steak 225g	34.00
<b>Sauces</b>					
Bordelaise / Béarnaise / Green Peppercorn					
£2.75					

**VEGETABLES & SALADS**

Parmesan-fried courgettes <i>with tomato relish</i>	6.75	Tenderstem broccoli <i>with crispy shallots</i>	5.75	Mash or cheesy mash	4.75	Winter leaf salad <i>with green goddess dressing</i>	6.00
Buttered greens <i>roasted oranges &amp; yellows</i>	4.50	Spinach <i>buttered, creamed or olive oil</i>	6.00	Pommes allumettes	4.75	Chicory, fennel & pecorino	5.75
Carrots, peas & shoots	5.00	Brussels sprouts <i>with chestnut butter</i>	4.50	Medium cut chips	4.75	Heirloom tomato salad <i>with basil</i>	6.00
Honey roasted parsnips	4.50			Cauliflower cheese	5.75		

@THEIVYWESTST

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY, OR ASK FOR FURTHER ALLERGEN INFORMATION  
 A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

COVER CHARGE 2.00 PER PERSON

OUR FISH IS RESPONSIBLY CAUGHT FROM SUSTAINABLE SOURCES

