

STARTERS

Cauliflower soup <i>with Cheddar mustard toasties</i>	8.75
Risotto Primavera	13.75
Citrus cured salmon <i>with creamed avocado & sweet pickled fennel</i>	15.00
Mixed beetroot salad <i>with White Lake goats curd & crimson orange</i>	13.50
Burrata with blushed tomatoes, <i>lemon pesto & mixed seed crunch</i>	14.75
Raw & pickled market vegetables <i>carrot hummus & smashed grains</i>	9.75
Squid salad <i>with chorizo, preserved lemon, olives, datterini</i>	12.00

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 Muscatel grapes & chickweed</i>	19.75
Steak tartare	13.50 / 24.75
Bang Bang chicken <i>with peanut sauce & chilli</i>	12.50
Green provencal asparagus <i>Hot with Hollandaise or Cold with Vinaigrette</i>	14.50
Dressed Cornish crab <i>melba toast & celeriac remoulade</i>	18.50
The Ivy shellfish cocktail	16.00

ASIAN

Shichimi chicken & coconut broth <i>with wakame & green onion</i>	8.75
Popcorn rock shrimps <i>sriracha mayonnaise & burnt lime</i>	14.50
Deep-fried, spiced pork ribs <i>with barbecue sauce</i>	11.50
Salmon tartare <i>Avocado, fire crackers, ponzu & lime</i>	14.75
Crispy duck & watermelon salad <i>with cashews</i>	14.25
Sweet & sour glazed tiger prawns <i>with shaved green mango & mizuna</i>	16.00
Seared Tuna "Saku" sashimi <i>pickled cucumber, wasabi shoots & tofu</i>	17.00

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
Roasted chicken breast <i>with chorizo croquette & black eye bean salsa</i>	19.75
Devonshire duck breast <i>caramelised shallot tart & blood orange</i>	24.50
Grilled veal cutlet with morels <i>artichokes & hedgerow garlic</i>	34.50
Dukkah crusted lamb rump, <i>squash tabouleh, burnt aubergine & socca</i>	27.50
Crackling roast pork belly <i>creamed black pudding, glazed apples & sage</i>	24.00

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
Tandoori chicken masala <i>pea pilau and smashed garlic Naan</i>	21.00
Grilled calves liver <i>whipped potatoes, bacon & melted onions</i>	24.50
Deep-fried haddock <i>mushy peas & chips</i>	19.00
Navarin of lamb <i>with glazed turnips, broad beans and carrots</i>	26.00
Roast Devonshire chicken for two <i>with foie gras stuffing & pommes sarladaise</i>	46.00

SEA & SHELLS

Seared tuna Niçoise <i>with Ortiz anchovy, quail eggs & olives</i>	24.75
Cornish scallops in the half shell <i>with miso, seaweed & lime butter</i>	27.50
Snow crab risotto <i>with shaved black truffle, lemon & parmesan</i>	24.50
Grilled Brixham slip soles <i>with potted shrimp butter</i>	24.75
Roasted sea trout <i>white asparagus, surf clams & fennel dressing</i>	24.00
Cornish cod fillet, herb mousseline <i>& tarragon spring vegetables</i>	25.00
Market fish of the day	POA

STEAKS

Bannockburn Rib-eye on the bone 340g <i>Scottish dry aged</i>	35.00	Short horn fillet steak 225g	36.00	Heritage sirloin 260g <i>See waiter for choice of breed</i>	28.50
Sauces					
Bordelaise / Béarnaise / Green Peppercorn					
£2.75					

VEGETABLES & SALADS

Roasted mixed artichokes <i>with salsa verde</i>	6.00	Tenderstem broccoli	5.75	Potatoes <i>mashed, steamed or fried</i>	4.75	Mixed tomato salad <i>with basil</i>	5.75
Carrots, peas & shoots	5.00	Green beans & crispy shallot	4.75	Cauliflower cheese	5.75	Chicory, fennel & pecorino salad	5.75
Parmesan-fried courgettes <i>with tomato relish</i>	6.75	Grilled avocado <i>Parmesan & lemon</i>	5.00	Spinach <i>buttered, creamed or olive oil</i>	6.00	Little gem & blue cheese salad <i>with toasted pine nuts</i>	5.50

@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

