

DINNER

W/C 24 November 2025

E5 Bakery Bread + Butter 3.5

Salted Valencian Almonds 4

Gordal Olives + Guindillas 5

Salumi Misti 16

Duck Rillettes with Pickles + Crostini 12

Spenwood, Perroche, Tunworth & Ragstone with
Fragola Grapes, British Honey + Crackers 16

Caesar Salad 12

Roasted Delica Pumpkin, Wild Greens,

Smashed Chickpeas + Olives 12

Calamarata with Cavalo Nero, Pine Nuts +

New Season Olive Oil 16

Risotto of Wild Game Ragu, Pancetta

Chianti Classico + Bay 19

Half or Whole Rotisserie Chicken, Roasted Potatoes 16|28

Roasted Sirloin with Thyme,

Braised Florence Fennel + Celeriac 25

Chocolate Mousse with Hazelnut Praline + Crème Fraîche 8

Custard Tart with Ivy House Cream 8

Please do ask about allergens and inform us of dietary requirements

12.5% discretionary service charge will be added to the bill - 100% of all tips goes to our team

WINE

White

<i>A Desconhecida, Arinto Blanco, Portugal 2023*</i>	7 35
<i>R. Lavantureux, Petit Chablis, France 2023</i>	10 45.5

Red

<i>Ch. Pesquie '1912 Rouge', France 2022*</i>	7 35
<i>A. Faure, Stellenbosch Pinot Noir, RSA 2024</i>	8 40

Rose

<i>F. di Filippis 'Terrante Rosato', Italy 2024*</i>	7 35
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Sparkling

<i>Dom. Benedictins, 'Perle' Chardonnay, France NV</i>	8 44
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Anything from our bottle shop + £20 corkage, just ask for Josh

COCKTAILS + SPIRITS

Negroni*	9
Spicy Tommy's Margarita	9
Apero Spritz*	9
Nito Vermouth	9
Gin/Vodka/Tequila	10

BEERS & CIDER

Cold Draught Lager - <i>Braybooke Helles</i>	5
Showerings MV Cider 330ml	4.5

+More beers available from the bottle shop

NON-ALCOHOLIC

Shirley Temple	5
Vault Aperitivo	5
L'Antidote	6
0% Lager	4

[*on tap]

