

THIRST QUENCHERS

The Ivy Bloody Mary	8.00
<i>Wyborowa vodka, homemade spice mix & tomato juice</i>	
Peach Bellini	8.50
<i>Peach pulp & Prosecco</i>	
Ivy G&T	9.75
<i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic</i>	
Aperol Spritz	9.50
<i>Over ice with an orange twist</i>	

SPARKLING

Crede, Prosecco Superiore, Bisol, Veneto, Italy	8.50
<i>Champagne, France</i>	
The Ivy Collection Champagne	10.50
<i>Champagne, France</i>	
Coates & Seely, Brut Reserve, Hampshire, England	12.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95

COOLERS & JUICES

Peach & Elderflower iced tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Green juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.50
<i>Strawberry, raspberry, blueberry, banana</i>	
The Ivy home-made Lemonade	3.50
<i>Sweetened blend of lemon & lime lengthened with soda</i>	
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Vanilla Spiced Sour	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white</i>	

TEA & COFFEE

Breakfast blend, Afternoon tea blend, Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Rosebud, Oolong	5.75
Fresh mint, Camomile, Peppermint, Verbena	3.50
Pot of coffee and cream	3.75
Hot chocolate <i>milk / mint / white</i>	4.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50

Salted caramel espresso martini	8.00
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BREAKFAST
Until 11AM

SET MENU

11:30AM – 6:30PM

Monday – Friday

Two courses	Three courses
16.50	21.00

Please ask your server for the menu

Spiced green olives 3.50
Gordal olives with chilli, coriander and lemon

Zucchini fritti 5.95
Crispy courgette fries with lemon, chilli and mint yoghurt

Roast pumpkin soup 6.50
Creamed pumpkin with ricotta, pine nuts and crispy sage

Truffled orzo pasta 8.25
Baked truffle pasta with sautéed girolle mushrooms

Steak tartare 9.50
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Marinated yellowfin tuna 10.95
Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander

Eggs Benedict and chips 11.50
Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips

Eggs Royale and chips 12.25
Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips

Avocado and spinach Benedict, chips 10.95
Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips

The Ivy hamburger
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50
14.75

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

Monkfish and prawn curry
Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps
18.50

Roast salmon fillet
Sprouting broccoli, smoked almonds and a caviar and herb sauce on the side
19.95

Sirloin 8oz/227g 23.95
Flavourful, mature, grass-fed

Rib-eye 12oz/340g 28.95
Dry aged rib-eye (on the bone)

Green peppercorn Hollandaise Béarnaise Red wine and rosemary 2.75

Steak tartare 21.50
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Warm chicken salad 14.75
Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 3.75

San Marzanino tomato and basil salad with Pedro Ximenez dressing 3.95

Peas, sugar snaps and baby shoots 3.50

THE IVY

BRUNCH

From 11AM

STARTERS

Endive and Stilton salad 7.50
Shaved apple, cranberries and caramelised hazelnuts

Crispy duck salad 9.25
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

Smoked salmon and crab 11.95
Oak smoked salmon, crab and dill cream with dark rye bread

Salted smoked almonds 3.25
Hickory smoked and lightly spiced

Truffle arancini 5.75
Fried Arborio rice balls with truffle cheese

Salt-crusted sourdough bread 4.25
With salted butter

Duck liver parfait 7.50
Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

Oak smoked salmon 9.95
Smoked salmon, black pepper and lemon with dark rye bread

Buffalo mozzarella 9.25
Crispy artichokes, pear and truffle honey

Lobster and prawn cocktail 14.95
Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce

Steak sandwich "French dip" 14.25
Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips

HLT open sandwich 9.95
Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise

Truffle chicken sandwich and chips 12.25
Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad

Hot buttermilk pancakes 8.95
Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce

MAINS

The Ivy shepherd's pie 13.95
Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash

Salmon and smoked haddock fish cake 14.75
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Simply grilled fish MP Sourced daily

Chicken bourguignon 16.75
Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons

Dukka spiced sweet potato 13.95
Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce

Grilled tuna loin 18.95
Salad of artichoke, tomato, green beans, Provençal olives and basil sauce

Miso black cod fillet 29.50
Baked black cod, hoba leaf, pickled fennel and a miso sauce

Lobster linguine 29.50
Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

Fish & chips 14.75
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

SIDES

Thick cut chips 3.95

Truffle and Parmesan chips 4.75

Olive oil mashed potato 3.50

Jasmine rice with toasted sesame 3.50

Green beans and roasted almonds 3.95

Herbed green salad 3.25

Creamed spinach, toasted pine nuts and grated Parmesan 4.25

Sprouting broccoli, lemon oil and sea salt 3.75

DESSERTS

Crème brûlée 6.75
Classic set vanilla custard with a caramelised sugar crust

Passion fruit baked Alaska 7.95
Crispy meringue shell with a passion fruit parfait centre

Apple tart fine 8.25
Baked apple tart with vanilla ice cream and Calvados flambé

Chocolate bombe 8.75
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Cherry ice cream sundae 7.95
Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce

Rum baba 8.25
Plantation rum soaked sponge with Chantilly cream and raspberries

Cappuccino cake 7.75
Warm chocolate cake, milk mousse and coffee sauce

Ice creams and sorbets 6.00
Selection of dairy ice creams and fruit sorbets

Frozen berries 7.50
Mixed berries with yoghurt sorbet, warm white chocolate sauce

Selection of three cheeses 12.95
Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

Mini chocolate truffles 3.50
With a liquid salted caramel centre

AFTERNOON MENU

3PM – 5PM

CREAM TEA 7.95

Freshly baked fruited scones, Dorset clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

AFTERNOON TEA 18.95

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich
Smoked salmon on dark rye style bread with cream cheese and chives

SWEET

Warm fruited scones with Dorset clotted cream and strawberry preserve

Raspberry cheesecake
Chocolate and salted caramel mousse

Crème brûlée doughnut
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA 26.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.