

SPARKLING — 125ml —

Crede, Prosecco Superiore, Bisol, Veneto, Italy	8.50
The Ivy Collection Champagne <i>Champagne, France</i>	10.50
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

THIRST QUENCHERS

Peach Bellini <i>Peach pulp & Prosecco</i>	8.50
Ivy G&T <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic</i>	9.75
Aperol Spritz <i>Over ice with an orange twist</i>	9.50

COCKTAILS

Ivy Kensington Royale flute <i>Raspberries, Plymouth sloe gin, lime, orange bitters, hibiscus, topped with Ivy Champagne</i>	10.75
Salted Caramel Espresso Martini coupe <i>A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup</i>	8.00
English Spritz wine glass <i>Our take on a classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry Curaçao, fresh pink grapefruit juice, Prosecco & soda</i>	8.75
Whiskey Sour rocks <i>Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</i>	9.75
Classic Champagne Cocktail flute <i>Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters</i>	11.50

COOLERS & JUICES

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

BREAKFAST BRUNCH

Until 11:30AM From 11AM
(Until 11AM Saturday & Sunday) Saturday & Sunday

SET MENU
11:30AM – 6:30PM
Monday - Friday

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

THE IVY

ALL DAY MENU

From 11:30AM

Spiced green olives 3.50 <i>Gordal olives with chilli, coriander and lemon</i>
Zucchini fritti 5.95 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>

Salted smoked almonds 3.25 <i>Hickory smoked and lightly spiced</i>
Truffle arancini 5.75 <i>Fried Arborio rice balls with truffle cheese</i>
Salt-crusted sourdough bread 4.25 <i>With salted butter</i>

STARTERS

Roast pumpkin soup 6.50 <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	Raw market salad 7.75 <i>Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing</i>	Duck liver parfait 7.50 <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>
Endive and Stilton salad 7.50 <i>Shaved apple, cranberries and caramelised hazelnuts</i>	Crispy duck salad 9.25 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	Truffled orzo pasta 8.25 <i>Baked truffle pasta with sautéed girolle mushrooms</i>
Buffalo mozzarella 9.25 <i>Crispy artichokes, pear and truffle honey</i>	Steak tartare 9.50 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	Oak smoked salmon 9.95 <i>Smoked salmon, black pepper and lemon with dark rye bread</i>
Marinated yellowfin tuna 10.95 <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	Smoked salmon and crab 11.95 <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	Lobster and prawn cocktail 14.95 <i>Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce</i>
Tempura prawns 10.95 <i>Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce</i>		Roasted scallops 13.75 <i>Grilled chorizo and ras el hanout roasted butternut squash</i>

FISH & SEAFOOD

Roast salmon fillet 19.95 <i>Sprouting broccoli, smoked almonds and a caviar and herb sauce on the side</i>	Salmon and smoked haddock fish cake 14.75 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	Grilled tuna loin 18.95 <i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>
Lobster linguine 29.50 <i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>	Whole Dover sole 37.00 <i>Beurre noisette, lemon, capers and parsley</i>	Fish & chips 14.75 <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>
Grilled sea bass fillet 23.95 <i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>	Simply grilled fish MP <i>Sourced daily</i>	Miso black cod fillet 29.50 <i>Baked black cod, hoba leaf, pickled fennel and a miso sauce</i>

STEAKS

The Ivy shepherd's pie 13.95 <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>	Steak tartare 21.50 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	Warm chicken salad 14.75 <i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>
Chicken Milanese 16.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	Fillet 7oz/198g 29.50 <i>Succulent, prime centre cut, grass-fed</i>	Roasted butternut squash with grains 13.75 <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>
The Ivy hamburger 14.75 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add West Country Cheddar 1.50</i>	Sirloin 8oz/227g 23.95 <i>Flavourful, mature, grass-fed</i>	Monkfish and prawn curry 18.50 <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>
Dukkah spiced sweet potato 13.95 <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>	Rib-eye 12oz/340g 28.95 <i>Dry aged rib-eye (on the bone)</i>	

SAUCES

Green peppercorn Hollandaise Béarnaise Red wine and rosemary 2.75
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Market special MP
of the day

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 3.75	Thick cut chips 3.95	Herbed green salad 3.25
San Marzanino tomato and basil salad with Pedro Ximenez dressing 3.95	Truffle and Parmesan chips 4.75	Creamed spinach, toasted pine nuts and grated Parmesan 4.25
Peas, sugar snaps and baby shoots 3.50	Olive oil mashed potato 3.50	Sprouting broccoli, lemon oil and sea salt 3.75
	Jasmine rice with toasted sesame 3.50	
	Green beans and roasted almonds 3.95	

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.

SANDWICHES

11:30AM – 5PM

HLT open sandwich 9.95 <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>
The Ivy hamburger 14.75 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add West Country Cheddar 1.50</i>
Smoked salmon and crab open sandwich 12.50 <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>
Steak sandwich "French dip" 14.25 <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips</i>
Truffle chicken sandwich and chips 12.25 <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>

DESSERTS

Passion fruit baked Alaska 7.95 <i>Crispy meringue shell with a passion fruit parfait centre</i>
Apple tart fine 8.25 <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>
Crème brûlée 6.75 <i>Classic set vanilla custard with a caramelised sugar crust</i>
Chocolate bombe 8.75 <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>
Selection of three cheeses 12.95 <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers</i>
Mini chocolate truffles 3.50 <i>With a liquid salted caramel centre</i>

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.