

SPARKLING 125ml

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| Crede, Prosecco, Superior Bisol, <i>Veneto, Italy</i> | 8.50 |
| The Ivy Collection Champagne <i>Champagne, France</i> | 10.50 |
| Coates & Seely, Brut Rosé, <i>Hampshire, England</i> | 13.50 |
| Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i> | 13.95 |
| Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i> | 16.50 |

THIRST QUENCHERS

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| The Ivy Kensington Royale Raspberries, Plymouth sloe gin, lime, orange bitters, hibiscus, topped with Ivy Champagne | 10.75 |
| The Ivy Bloody Mary The Ivy spice mix, tomato juice & vodka | 8.50 |
| Peach Bellini Peach pulp & Prosecco | 8.50 |
| Aperol Spritz Aperol, Prosecco & soda with an orange twist | 9.50 |

GIN & TONIC SELECTION

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| Ivy Special G&T Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic | 9.75 |
| Seville G&T Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic | 10.50 |
| Rhubarb, Raspberry & Ginger G&T Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale | 11.00 |
| Deep Red G&T Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic | 12.00 |
| Gibson G&T Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic | 13.00 |
| Pink Peppercorn G&T Audemus pink peppercorn gin, chilled espresso & Alvear Pedro Ximanez Sherry with Fever-Tree aromatic tonic | 13.00 |

COOLERS & JUICES

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| Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends | 4.75 |
| Green Juice Avocado, mint, spinach, apple and parsley | 4.75 |
| Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime | 4.75 |
| Beet it Beetroot, carrot, apple and ginger | 4.50 |
| Home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar & soda water | 4.75 |
| Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water | 5.95 |
| Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white | 5.95 |
| Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas | 5.95 |

TEA & COFFEE

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| Ivy 1917 breakfast blend | 3.75 |
| Ivy afternoon tea blend | 3.75 |
| Ceylon, Earl Grey, Darjeeling | 3.75 |
| Sencha, Jasmine pearls | 4.50 |
| Fresh mint, Camomile, Peppermint, Verbena | 3.50 |
| Rosebud, Oolong | 5.75 |
| Pot of coffee and cream | 3.75 |
| Hot chocolate milk / mint / white | 4.25 |
| Cappuccino, Latte, Americano, | 3.50 |
| Flat white, Espresso, Macchiato | |
| Vanilla shakerato | 4.00 |
| Espresso shaken with ice, served in a martini glass | |

BREAKFAST

Until 11:00am
Every day

SET MENU

11:30am – 6:30pm
Monday – Friday

THE IVY BRUNCH From 11.00am

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| Salt-crusted sourdough bread 4.25 With salted butter | Truffle arancini 5.75 Fried Arborio rice balls with truffle cheese | Zucchini fritti 5.95 Crispy courgette fries with lemon, chilli and mint yoghurt | Salted smoked almonds 3.25 Hickory smoked and lightly spiced | Spiced green olives 3.50 Cordal olives with chilli, coriander and lemon |
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STARTERS

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| Roasted Roma tomato soup – 6.50 Pine nuts, soft vegan “cheese”, Provençale olives and basil | Duck liver parfait – 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche | Asparagus with truffle hollandaise – 8.95 Warm asparagus spears with truffle hollandaise and baby watercress |
| Oak smoked salmon – 10.95 Smoked salmon, black pepper and lemon with dark rye bread <i>Add crab and dill cream – 3.95</i> | Crispy duck salad – 9.25 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger | Crab and avocado tian – 10.95 Picked white crab with soft herbs, watercress and a Bloody Mary sauce |
| Buffalo mozzarella – 9.25 Asparagus and edamame with roasted pine nuts, pesto and baby basil | Steak tartare – 9.75 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary | Belgian endive salad – 7.50 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs |
| Marinated yellowfin tuna – 10.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander | Lobster and prawn cocktail – 14.95 Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce | |

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| Eggs Benedict and chips – 11.95 Pulled honey roast ham on toasted muffins, two poached hen’s eggs, hollandaise sauce, watercress and thick cut chips | Roast beef sandwich – 15.95 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips | Eggs Royale and chips – 13.95 Smoked salmon, two poached hen’s eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips |
| Lobster and asparagus gratin – 18.95 Poached egg, brioche, tomatoes, Greek cress, truffle and hollandaise sauce | Avocado and spinach Benedict, chips – 11.50 Avocado, raw baby spinach, two poached hen’s eggs on toasted muffins, hollandaise sauce and sesame, with thick cut chips | Hot buttermilk pancakes – 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce |

MAINS

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| Chicken Milanese – 16.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto | Sirloin <small>8oz/227g</small> – 23.95 21 day Himalayan Salt Wall dry-aged | Miso black cod fillet – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce |
| Monkfish and prawn curry – 18.95 Keralan curry with jasmine rice, coconut “yoghurt”, coriander and sweet potato crisps | Rib-eye on the bone <small>12oz/340g</small> – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak | Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion |

SAUCES

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| Roast salmon fillet – 19.95 Asparagus spears, baby watercress and a caviar and herb sauce on the side | Béarnaise, Green peppercorn, Red wine & rosemary, Hollandaise, Roasted mushroom – 2.75 | Salmon and smoked haddock fish cake – 14.75 Crushed pea and herb sauce with a soft poachedhen’s egg and baby watercress |
| The Ivy shepherd’s pie – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash | Steak Tartare – 21.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips | Fish & chips –14.75 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce |
| Roast chicken – 16.95 Roasted half chicken (<i>off the bone</i>) with truffle mashed potato and a wild mushroom cream sauce | The Ivy hamburger – 14.75 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar – 1.95</i> | Crispy polenta cakes – 13.95 Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosociano vegan “cheese” |
| | Whole Dover sole – 37.00 Beurre noisette, lemon, capers and parsley | |

SIDES

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| Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing | 3.75 | Thick cut chips | 3.95 | Herbed green salad | 3.50 |
| San Marzanino tomato and basil salad with Pedro Ximénez 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 | 3.75 | Sprouting broccoli, lemon oil and sea salt | 3.95 |
| | | 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.

DESSERTS

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| Crème brûlée Classic set vanilla custard with a caramelised sugar crust | 6.75 |
| Passion fruit baked Alaska Crispy meringue shell with a passion fruit parfait centre | 7.95 |
| Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé | 8.50 |
| Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce | 8.95 |
| Strawberry ice cream sundae Vanilla ice cream with meringue, shortbread and a warm strawberry sauce | 8.25 |
| Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries | 8.25 |
| Cappuccino cake Warm chocolate cake, milk mousse and coffee sauce | 7.75 |
| Ice creams and sorbets Selection of dairy ice creams and fruit sorbets | 6.00 |
| Frozen berries Mixed berries with yoghurt sorbet, warm white chocolate sauce | 7.50 |
| Selection of three cheeses Cashel Blue, Quicke’s and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers | 10.95 |
| Mini chocolate truffles With a liquid salted caramel centre | 3.50 |

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.