

THIRST QUENCHERS

The Ivy Bloody Mary <i>The Ivy spice mix, tomato juice, vodka</i>	8.50
Peach bellini <i>Peach pulp & Prosecco</i>	8.25
Ivy G&T <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water</i>	8.75
Aperol spritz <i>Over ice with an orange twist</i>	8.25

SPARKLING

125ml

Crede, Prosecco Superiore, Bisol, Veneto, Italy	6.50
The Ivy Collection Champagne, Montoy, Champagne, France	9.75
Laurent-Perrier, Champagne, France	13.50
Laurent-Perrier, Cuvee Rosé, Champagne, France	15.95

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>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>	4.75
Power up <i>Wheatgrass, pineapple, papaya, orange</i>	4.95
Beet it <i>Beetroot, apple, lemon & ginger</i>	4.50
Choice of fresh juices	3.95
Orange, apple, grapefruit, cranberry	
Jax Coco coconut water <i>100% pure coconut water from the Philippines</i>	4.75

TEA & COFFEE

Ivy 1917 breakfast blend, Earl Grey,	3.75
Ivy afternoon tea blend, Ceylon, Darjeeling	
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 <i>milk / mint / white</i>	4.25
Cappuccino, Latte, Americano,	3.25
Flat white, Espresso, Macchiato	
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
Salted caramel espresso martini	8.00

BREAKFAST
Until 11AM

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

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

A discretionary optional service charge of 12.5% will be added to your bill
Please notify your waiter of any food allergies or intolerances when ordering

BRUNCH

From 11AM
Saturday & Sunday

Spiced green olives 3.50 <i>Gordal olives with chilli, coriander and lemon</i>
Salted smoked almonds 3.25 <i>Smoked and lightly spiced with Cornish salt</i>

Salt-crusted sourdough bread <i>With salted butter</i>	3.95
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Zucchini fritti 5.75 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>
Truffle arancini 5.50 <i>Fried Arborio rice balls with truffle and Parmesan</i>

DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Lemon meringue Alaska <i>Baked meringue with lemon ice cream, lemon curd sauce and baby basil</i>	7.25
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	7.95
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
Cherry ice cream sundae <i>Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce</i>	7.95
Vanilla panna cotta <i>Pineapple carpaccio with coconut, chilli and lime zest</i>	6.75
Flourless cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
Frozen berries <i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	6.95
Selection of three cheeses <i>Truffled unpasteurised Camembert, Beauviale blue, Quicke's farmhouse Cheddar, olive bread, chutney and rye crackers</i>	9.95
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

STARTERS

Seasonal soup <i>Roast ironbark pumpkin, truffled ricotta and crispy sage</i>	5.50
Tuna carpaccio <i>Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots</i>	9.95
Crispy duck salad <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	7.95
Smoked salmon and crab <i>Oak smoked salmon, crab and dill cream with rye soda bread</i>	11.50
Wild mushrooms on toasted brioche <i>Mixed sautéed mushrooms in a cream sauce with grated truffle and Gran Moravia</i>	7.95
Oak smoked salmon <i>Smoked salmon, black pepper and lemon with rye soda bread</i>	9.50

Duck liver parfait <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	6.95
Prawn cocktail <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	9.75
Apple and Stilton salad <i>Soft Stilton cheese with apple, cranberries, Belgian endive and caramelised hazelnuts</i>	6.50
Steak tartare <i>Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	9.25
Mozzarella di bufala <i>Clementine with sourdough croutons, chilli, pine nuts and pesto</i>	8.95

Eggs Benedict and chips <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>	11.50
Eggs Royale and chips <i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>	12.25
Hot buttermilk pancakes <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	8.95
Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i>	13.50

Avocado and spinach Benedict, chips <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips</i>	10.95
HLT <i>Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise</i>	9.75
Truffle chicken sandwich and chips <i>Warm truffled chicken with mayonnaise, toasted white bloomer, fried hen's egg, chips and green salad</i>	11.95

MAINS

Roast half chicken <i>(off the bone)</i> <i>Crispy skin with gremolata, rosemary jus and watercress</i>	14.95
The Ivy hamburger <i>Chargrilled in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips</i> Add West Country Cheddar 1.50	14.25
Steak, egg & chips <i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i>	14.50

Chicken Milanese 15.75 <i>Brioche crumbed chicken Milanese with fried egg and black truffle mayonnaise</i>
Steak tartare 19.50 <i>Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>
Rib-eye 12oz/340g 27.95 <i>Dry aged British rib-eye (on the bone)</i>
Grilled chicken salad 13.50 <i>Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing</i>
Roast salmon fillet 15.95 <i>Winter greens with salted smoked almonds, baby watercress and a soft herb sauce</i>

The Ivy shepherd's pie 13.50 <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>
Grilled whole lobster 34.00 <i>Garlic and parsley butter with watercress and thick cut chips</i>
Salmon and smoked haddock fish cake 13.50 <i>Spinach and herb sauce with a soft poached hen's egg, baby watercress</i>

Simply grilled fish MP
Sourced daily

Dukka spiced sweet potato 13.95 <i>Aubergine baba ganoush with labneh and a Moroccan tomato sauce</i>

Crab linguine <i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>	15.95
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Yellowfin tuna <i>Seared tuna salad with clementine, edamame, cucumber and mint with a toasted sesame dressing</i>	17.95
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Fish & chips <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	14.50
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SIDES & SAUCES

Baked sweet potato, yoghurt and kale pesto	3.75
San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Peas, sugar snaps and baby shoots	3.25
Herbed green salad	3.25

Thick cut chips	3.50
Truffle and Parmesan chips	4.50
Green peppercorn sauce	2.75
Béarnaise sauce	2.75
Red wine and rosemary sauce	2.75
Hollandaise sauce	2.75

Tenderstem broccoli, lemon oil and sea salt	3.75
Creamed spinach, toasted pine nuts and Gran Moravia	3.95
Olive oil mashed potato	3.50
Green beans and roasted almonds	3.75

3PM – 5PM

CREAM TEA
7.95

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

AFTERNOON TEA
17.95

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich
Smoked salmon on gluten-free dark rye with cream cheese and chives

SWEET

Warm fruited scone with Cornish 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
25.95

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