

SPARKLING *125ml*

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| Prosecco, Biso!, <i>Jeio, Veneto, Italy</i> | 6.95 |
| The Ivy Collection Champagne, <i>Champagne, France</i> | 9.95 |
| Coates & Seeley Brut Rose, <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 Royale Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection 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 | 9.25 |
| Pink G&T Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic | 9.50 |
| 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 |

COOLERS & JUICES

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| Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends | 4.50 |
| Green Juice Avocado, mint, spinach, apple, parsley | 4.75 |
| Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime | 4.75 |
| Beet it Beetroot, carrot, apple juice 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 | |

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| Salted caramel espresso martini | 8.50 |
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BREAKFAST

Until 11:30am
Monday - Friday
Until 11am
Saturday & Sunday

SET MENU

11:30am – 6:30pm
Monday – Friday

THE IVY

BRUNCH *From 11am*

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| Salt-crusted sourdough bread – 3.95 with salted butter | Truffle arancini – 5.50 Fried Arborio rice balls with truffle cheese | Zucchini fritti – 5.75 Crispy courgette fries with lemon, chilli and mint yoghurt | Salted smoked almonds – 3.25 Hickory smoked and lightly spiced | Spiced green olives – 3.50 Gordal olives with chilli, coriander and lemon |
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STARTERS

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| Roasted Roma tomato soup – 5.50 Pine nuts, soft vegan “cheese”, Provençale olives and basil | Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander | Steak tartare – 9.25 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary | Crab and avocado tian – 10.95 Picked white crab with soft herbs, watercress and a Bloody Mary sauce |
| Oak smoked salmon – 9.95 Smoked salmon, black pepper and lemon with dark rye bread. <i>Add crab and dill cream – £3.75</i> | Duck liver parfait – 6.95 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche | Crispy duck salad – 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger | Belgian Endive salad – 6.75 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs |
| Buffalo mozzarella – 8.95 Asparagus and edamame with roasted pine nuts, pesto and baby basil | Asparagus with truffle hollandaise – 8.25 Warm asparagus spears with truffle hollandaise and baby watercress | Prawn cocktail – 9.75 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce | |

MAINS

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| Shrimp and avocado burger – 15.95 Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips | 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 | Avocado and spinach Benedict, chips – 10.95 Avocado, raw baby spinach, two poached hen’s eggs on toasted soda farls, hollandaise sauce and sesame, with chips | Hot buttermilk pancakes – 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce |
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CLASSICS

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| The Ivy shepherd’s pie – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash | Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress | HLT open sandwich – 9.75 Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise |
| The Ivy hamburger – 14.25 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar – 1.50</i> | Chicken Milanese – 15.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto | Fish & chips – 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce |
| Steak Tartare – 19.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips | Roast chicken – 16.50 Roasted half chicken (off the bone) with truffle mashed potato and a wild mushroom cream sauce | Crab linguine – 17.95 Pasta and courgette linguine, chilli, smoked garlic, lemon and rocket |
| Rib-eye on the bone <i>12oz/340g</i> – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak | Salmon and smoked haddock fish cake – 13.50 Crushed pea and herb sauce with a soft poached hen’s egg and baby watercress | Roast salmon fillet – 15.95 Asparagus spears, baby watercress and a herb sauce on the side |

SAUCES

- Béarnaise
- Green peppercorn
- Red wine and rosemary
- Hollandaise
- Roasted mushroom – 2.75

SIMPLY GRILLED FISH MP

Sourced daily

SIDES

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| Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing | 3.75 | Thick cut chips | 3.75 | Herbed green salad | 3.25 |
| San Marzanino tomato and basil salad with Pedro Ximénez dressing | 3.95 | Truffle and Parmesan chips | 4.50 | Creamed spinach, toasted pine nuts and grated Parmesan | 3.95 |
| Peas, sugar snaps and baby shoots | 3.25 | 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 | 3.75 | | |

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 | 6.50 |
| Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé | 8.25 |

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| Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce | 8.50 |
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| Strawberry ice cream sundae Vanilla ice cream with meringue, shortbread and a warm strawberry sauce | 7.95 |
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| Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries | 8.25 |
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| Cappuccino cake Warm chocolate cake, milk mousse and coffee sauce | 7.25 |
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| Ice creams and sorbets Selection of dairy ice creams and fruit sorbets | 5.25 |
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| Frozen berries Mixed berries with yoghurt sorbet, warm white chocolate sauce | 6.95 |
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| Selection of three cheeses Cashel Blue, Quicke’s and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers | 9.95 |
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| Mini chocolate truffles With a liquid salted caramel centre | 3.50 |
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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.