

SPARKLING

	<i>125ml</i>
Prosecco, Biso!, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50

THIRST QUENCHERS

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 vegan spice mix, tomato juice and Wyborowa Vodka	8.50
Peach Bellini Peach pulp and Prosecco	8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
Ruby Grapefruit Spritz Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
White Port & Tonic Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	8.50
Virgin Spritz Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	5.95

GIN & TONIC SELECTION

The Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.50
Pink G&T Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.50
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.50
Rhubarb & Raspberry G&G 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 and grapefruit slice with Fever-Tree Lemon Tonic	12.00
Autumn G&Tea Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	12.50

All day dining. Every day.

OPEN FOR BREAKFAST

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

<p>ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p> <p>BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</p>	<p>SET MENU</p> <p>Served 11:30am - 7pm Monday - Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 16.95 Three courses - 21.00</p>
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PRIVATE DINING

Available for all meetings, events and celebrations for up to 40 guests. *Please ask for details.*

Gift vouchers available for every occasion.

THE IVY



ALL DAY MENU

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

<p>White onion soup – 5.95 Onion Lyonnaise, truffle mascarpone and toasted brioche</p> <p>Roast pumpkin tortellini – 9.50 Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce</p> <p>Crispy duck salad – 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</p> <p>Severn & Wye smoked salmon and crab – 12.75 With dill cream and dark rye bread</p>	<p>Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>Severn & Wye smoked salmon – 9.75 With black pepper, lemon and dark rye bread</p> </div> <p>Laverstoke Park Farm buffalo mozzarella – 8.95 Crispy artichokes, pear and truffle honey</p>	<p>Lobster and samphire risotto – 12.95 Arborio risotto rice with lobster, samphire and basil</p> <p>Steak tartare – 9.50 Hand-chopped West Country beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</p> <p>Prawn cocktail – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</p>	<p>Duck liver parfait – 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</p> <p>Tempura prawns with salt and pepper squid – 8.95 Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>Seared Atlantic scallops – 12.50 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb</p> </div>
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MAINS

<p>Fish & chips – 14.95 Traditional Hop Hand Fallacy Farmhouse Ale battered cod served with mashed peas, thick cut chips and tartare sauce</p> <p>Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</p>	<p>Roast fillet of salmon – 15.95 Sprouting broccoli, Champagne and caper cream sauce</p> <p>Roast chicken – 16.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket</p>	<p>Lemon sole on the bone – 23.95 Beurre noisette with lemon, caper and parsley</p> <p>Monkfish and prawn curry - 18.50 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</p>	<p>Salmon and smoked haddock fish cake – 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</p> <p>Yellowfin tuna – 21.95 Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary</p>
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MARKET SPECIAL MP

Of the day

STEAKS

Minute steak – 15.95
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

Steak Tartare – 19.75
Hand-chopped West Country beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Sirloin 8oz/227g – 23.95
21 day Himalayan Salt Wall dry-aged West Country beef

Fillet steak 7oz/198g – 29.95
Succulent, prime centre cut, grass-fed

Rib-eye on the bone 12oz/340g – 31.95
21 day Himalayan Salt Wall dry-aged, grass-fed, West Country beef

SIMPLY GRILLED FISH MP

Sourced daily

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

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 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, miso butter, sesame and chilli	3.95
		Jasmine rice with toasted sesame	3.50		
		Green beans and roasted almonds	3.75		

SANDWICHES

11:30am – 5pm

Halloumi open sandwich Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	11.95
Prawn and avocado open sandwich Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	12.95
Roast beef sandwich Warm West Country sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	15.95

AFTERNOON TEA

3pm – 5pm

Cream Tea – 7.95 Freshly baked fruit scones, Dorset clotted cream and strawberry preserve
<i>Includes a choice of teas, infusions or coffees</i>
Afternoon Tea – 19.75 <i>Savouries</i> Truffled chicken brioche roll Marinated cucumber and dill finger sandwich on basil bread Smoked salmon on beetroot bread with cream cheese and chives
<i>Sweet</i> Warm fruit scones with Dorset clotted cream and strawberry preserve Raspberry Tarte Tropézienne Potted chocolate and caramel Blackberry and Champagne trifle
<i>Includes a choice of teas, infusions or coffees</i>
Champagne Afternoon Tea – 28.50 Afternoon tea with a glass of Champagne
<i>Includes a choice of teas, infusions or coffees</i>

DESSERTS

Malted banana ice cream – 7.50 Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	Crème brûlée – 6.95 Classic set vanilla custard with a caramelised sugar crust
Chocolate bombe – 8.95 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	Pistachio and raspberry ice cream sundae – 8.25 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce
Apple tart fine – 8.50 Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	Mini chocolate truffles – 3.50 With a liquid salted caramel centre

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. **A discretionary optional service charge of 12.5% will be added to your bill.**