

THIRST QUENCHERS

The Ivy Bloody Mary <i>Wyborowa vodka, homemade spice mix & tomato juice</i>	8.00
Canada Goose Cosmo <i>Grey Goose L'Orange, Cointreau, cranberry, peach bitters & lime</i>	10.75
Ivy Special G&T <i>Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic</i>	8.75
Aperol Spritz <i>Over ice with an orange twist</i>	9.50

Laurent-Perrier Champagne Coupe Stack

Serves 6

Choice of Laurent-Perrier Ultra Brut or Laurent-Perrier Cuvée Rosé served at the table in 6 stacked coupe glasses, with rose petals

100.00

SPARKLING

125ml

Crede, Prosecco Superiore, Bisol, Veneto, Italy	8.50
The Ivy Collection Champagne <i>Champagne, France</i>	10.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95

COOLERS, POWER-UPS & PICK-ME-UPS

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
Home-made Ginger Beer <i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	4.75
Power up <i>Wheatgrass, pineapple, papaya, orange</i>	4.95
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
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

TEA & COFFEE

Breakfast blend, Afternoon tea blend, Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Pot of coffee and cream	3.75
Hot chocolate <i>milk / mint / white</i>	4.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Coffee tonic <i>Fever-Tree Mediterranean tonic, espresso, lemon twist</i>	4.50
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
Salted caramel espresso martini	8.00

Spiced green olives 3.50

Gordal olives with chilli, coriander and lemon

Zucchini fritti 5.95

Crispy courgette fries with lemon, chilli and mint yoghurt

Roast pumpkin soup <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	6.50
Truffled orzo pasta <i>Baked truffle pasta with sautéed girolle mushrooms</i>	8.25
Steak tartare <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	9.50
Marinated yellowfin tuna <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	10.95

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
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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
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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
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The Ivy hamburger <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i>	Sirloin 8oz/227g 23.95 <i>Flavourful, mature, grass-fed</i>
Monkfish and prawn curry <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>	Rib-eye 12oz/340g 28.95 <i>Dry aged rib-eye (on the bone)</i>

Chicken Milanese <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	16.95
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Roast salmon fillet <i>Sprouting broccoli, smoked almonds and a caviar and herb sauce on the side</i>	19.95
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Stake tartare <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	21.50
Warm chicken salad <i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>	14.75

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Peas, sugar snaps and baby shoots	3.50

THE IVY

BRUNCH

From 11AM

STARTERS

Endive and Stilton salad <i>Shaved apple, cranberries and caramelised hazelnuts</i>	7.50
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Crispy duck salad 9.25 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>

Smoked salmon and crab <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	11.95
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Salted smoked almonds 3.25

Hickory smoked and lightly spiced

Truffle arancini 5.75

Fried Arborio rice balls with truffle cheese

Salt-crusted sourdough bread 4.25 <i>With salted butter</i>

Duck liver parfait <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	7.50
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Oak smoked salmon <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	9.95
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Buffalo mozzarella <i>Crispy artichokes, pear and truffle honey</i>	9.25
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Lobster and prawn cocktail <i>Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce</i>	14.95
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Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips</i>	14.25
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HLT open sandwich <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	9.95
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Truffle chicken sandwich and chips <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>	12.25
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Hot buttermilk pancakes <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	8.95
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MAINS

The Ivy shepherd's pie 13.95 <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>
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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>

Simply grilled fish MP <i>Sourced daily</i>

Chicken bourguignon 16.75 <i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>

Dukka spiced sweet potato 13.95 <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>

Grilled tuna loin 18.95 <i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>
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Miso black cod fillet 29.50 <i>Baked black cod, hoba leaf, pickled fennel and a miso sauce</i>
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Lobster linguine 29.50 <i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>

Fish & chips 14.75 <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>

Thick cut chips	3.95	Herbed green salad	3.25
Truffle and Parmesan chips	4.75	Creamed spinach, toasted pine nuts and grated Parmesan	4.25
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	3.95		

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

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.75
Passion fruit baked Alaska <i>Crispy meringue shell with a passion fruit parfait centre</i>	7.95
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	8.25
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.75
Cherry ice cream sundae <i>Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce</i>	7.95
Rum baba <i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	8.25
Cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.75
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	6.00
Frozen berries <i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	7.50
Selection of three cheeses <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers</i>	12.95
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	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.