

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

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

THIRST QUENCHERS

Peach Bellini <i>Peach pulp & Prosecco</i>	8.50
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

COCKTAILS

The Ivy Royale flute <i>Plymouth sloe gin, Briottet rose & hibiscus topped with The Ivy Champagne</i>	10.75
Classic Champagne Cocktail flute <i>Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters</i>	11.50
Plum Tree coupe <i>Naked Grouse, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters</i>	9.50
Whiskey Sour rocks <i>Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</i>	9.75
Canada Goose Cosmo <i>Grey Goose L'Orange, Cointreau, cranberry, peach bitters & lime</i>	10.75
Honeysuckle Daiquiri coupe <i>Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers & mint</i>	8.75

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>Strawberry, raspberry, blueberry, banana</i>	4.50
Power up <i>Wheatgrass, pineapple, papaya, orange</i>	4.95
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Home-made Ginger Beer <i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	4.75
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

BREAKFAST

*Until 11:30AM
Monday - Friday*

BRUNCH

*From 11AM
Saturday & Sunday*



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
Endive and Stilton salad <i>Shaved apple, cranberries and caramelised hazelnuts</i>	7.50
Buffalo mozzarella <i>Crispy artichokes, pear and truffle honey</i>	9.25
Marinated yellowfin tuna <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	10.95
Tempura prawns <i>Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce</i>	10.95

Roast salmon fillet <i>Sprouting broccoli, smoked almonds and a caviar and herb sauce on the side</i>	19.95
Lobster linguine <i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>	29.50
Grilled sea bass fillet <i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>	23.95

The Ivy shepherd's pie <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>	13.95
Chicken Milanese <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	16.95
The Ivy hamburger <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i> Add West Country Cheddar 1.50	14.75
Dukka spiced sweet potato <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>	13.95
Chicken bourguignon <i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>	16.75

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

ALL DAY MENU

From 11:30AM

STARTERS

Raw market salad <i>Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing</i>	7.75
Crispy duck salad <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	9.25
Steak tartare <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	9.50
Smoked salmon and crab <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	11.95

FISH & SEAFOOD

Salmon and smoked haddock fish cake <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	14.75
Whole Dover sole <i>Beurre noisette, lemon, capers and parsley</i>	37.00
Simply grilled fish MP <i>Sourced daily</i>	
Grilled tuna loin <i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>	18.95
Fish & chips <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	14.75
Miso black cod fillet <i>Baked black cod, hoba leaf, pickled fennel and a miso sauce</i>	29.50

STEAKS

Steak tartare <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	21.50
Fillet 7oz/198g <i>Succulent, prime centre cut, grass-fed</i>	29.50
Sirloin 8oz/227g <i>Flavourful, mature, grass-fed</i>	23.95
Rib-eye 12oz/340g <i>Dry aged rib-eye (on the bone)</i>	28.95

SAUCES

Green peppercorn Hollandaise Béarnaise Red wine and rosemary	2.75
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SIDES

Thick cut chips	3.95
Truffle and Parmesan chips	4.75
Olive oil mashed potato	3.50
Jasmine rice with toasted sesame	3.50
Green beans and roasted almonds	3.95
Herbed green salad	3.25
Creamed spinach, toasted pine nuts and grated Parmesan	4.25
Sprouting broccoli, lemon oil and sea salt	3.75

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

With salted butter

Duck liver parfait <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	7.50
Truffled orzo pasta <i>Baked truffle pasta with sautéed girolle mushrooms</i>	8.25
Oak smoked salmon <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	9.95
Lobster and prawn cocktail <i>Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce</i>	14.95
Roasted scallops <i>Grilled chorizo and ras el hanout roasted butternut squash</i>	13.75

Slow-cooked lamb shoulder <i>Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce</i>	18.95
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
Roasted butternut squash with grains <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>	13.75
Monkfish and prawn curry <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>	18.50

Market special MP of the day

SANDWICHES

11:30AM - 5PM

HLT open sandwich <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	9.95
The Ivy hamburger <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i> Add West Country Cheddar 1.50	14.75
Smoked salmon and crab open sandwich <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>	12.50
Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips</i>	14.25
Truffle chicken sandwich and chips <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>	12.25

DESSERTS

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
Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.75
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.75
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.

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.