

## SPARKLING 125ml

Crede, Prosecco, Superior, Bisol, <i>Veneto, Italy</i>	8.50
The Ivy Collection Champagne, <i>Champagne, France</i>	10.50
Coates & Seely, Brut Rosé, <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
Besserat de Bellefon, Cuvée des Moines Blanc de Blancs, <i>Champagne, France NV</i>	19.95

## THIRST QUENCHERS

The Ivy Royale Our signature Kir Royale with Beefeater Gin infused with hibiscus and 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 Grahams Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	8.50

## GIN & TONIC SELECTION

Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.75
Pink Raspberry G&T Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.75
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.95
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
Summer Apple G&T 30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	11.50
Deep Red G&T Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	12.00
Gibson G&T Copperhead Gibson Edition Gin, olive brine, fresh rosemary and cocktail onions with Fever-Tree Indian Tonic	13.00

### BREAKFAST

Until 11.30am  
Monday - Friday

### BRUNCH

From 11am  
Saturday & Sunday

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.

A discretionary optional service charge of 12.5% will be added to your bill.

## ALL DAY MENU



From 11.30am

Salt-crusted sourdough bread – 4.75 with salted butter	Truffle arancini 5.95 Fried Arborio rice balls with truffle cheese	Zucchini fritti 5.95 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

Garden pea soup – 6.50 Crushed peas with ricotta, mint and lemon balm	Raw market salad – 7.75 Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing	Steak tartare – 9.75 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Oak smoked salmon – 10.75 Smoked salmon, black pepper and lemon with dark rye bread <i>Add crab and dill cream – 3.95</i>
Heritage tomato and feta salad – 7.75 Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing	Crispy duck salad – 9.25 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Prawn cocktail – 10.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Crab and apple salad – 12.95 Cucumber, watermelon, radish, edamame and coriander
Buffalo mozzarella – 9.25 Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint	Lobster and asparagus – 14.95 Asparagus spears with lobster, capers, parsley and a green chilli butter	Duck liver parfait – 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	Seared Atlantic scallops – 13.75 Grilled baby courgettes, red pepper, pine nuts and basil
Tempura prawns – 10.95 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce		Marinated yellowfin tuna – 10.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	

## FISH & SEAFOOD

Salmon and asparagus – 17.95 Pan-fried salmon supreme with asparagus tortellini and a Champagne sauce	Grilled sea bass fillet – 23.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	Salmon and smoked haddock fish cake – 14.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	Fish & chips – 16.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	Whole Dover sole – 37.00 Beurre noisette, lemon, capers and parsley	Miso black cod fillet – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce	Seared yellowfin tuna - 19.95 Matcha noodle salad and toasted sesame seeds with wasabi sauce and a citrus ponzu dressing

## STEAKS

The Ivy shepherd's pie – 14.50 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	Steak Tartare – 21.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	Veal paillard – 21.75 Thinly beaten veal loin with mushroom sauce, green beans, rocket and Parmesan
Chicken Milanese – 17.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto	Sirloin <i>8oz/227g</i> – 24.95 – 21 day Himalayan Salt Wall dry-aged	The Ivy hamburger – 14.95 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar – 1.95</i>
Jackfruit and peanut bang bang salad – 13.95 Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander	Fillet steak <i>7oz/198g</i> – 29.95 – Succulent, prime centre cut, grass-fed	Grilled chicken salad – 15.95 Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing
Chargrilled halloumi with Padrón peppers – 13.95 Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce	Rib-eye on the bone <i>12oz/340g</i> – 32.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	Monkfish and prawn curry – 19.50 Keralan curry with jasmine rice, coconut “yoghurt”, coriander and sweet potato crisps

## SAUCES

Béarnaise • Green peppercorn • Red wine and rosemary  
• Hollandaise • Roasted mushroom – 2.95

## SIDES

Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	3.75	Thick cut chips	4.25	Herbed green salad	3.50
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Truffle and Parmesan chips	4.75	Creamed spinach, toasted pine nuts and grated Parmesan	4.50
Peas, sugar snaps and baby shoots	3.50	Olive oil mashed potato	3.75	Sprouting broccoli, miso butter, sesame and chilli	4.25
		Jasmine rice with toasted sesame	3.50		
		Green beans and roasted almonds	3.95		

## SANDWICHES 11:30am – 5pm

Heirloom tomato open sandwich – 10.95 Mixed heirloom tomatoes, Greek feta-style “cheese” spread, baby gem leaves, pickled onions and baby basil	Smoked salmon and crab open sandwich – 12.95 Smoked salmon and crab with crushed avocado, grapefruit and baby watercress
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The Ivy hamburger – 14.95 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar - 1.95</i>	Roast beef sandwich – 15.95 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips
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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*

## DESSERTS

Cappuccino cake – 7.75 Warm chocolate cake, milk mousse and coffee sauce	Chocolate bombe – 8.95 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
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Apple tart fine – 8.50 Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	Mini chocolate truffles – 3.50 With a liquid salted caramel centre
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Pistachio and raspberry ice cream sundae – 8.95 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	Passion fruit baked Alaska – 7.95 Crispy meringue shell with a passion fruit parfait centre
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