

**SPARKLING**

	<i>125ml</i>
<b>Crede, Prosecco, Superior, Bisol, Veneto, Italy</b>	8.50
<b>The Ivy Collection Champagne, Champagne, France</b>	10.50
<b>Nyetimber Classic Cuvée, West Sussex, England</b>	14.25
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	13.95
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	16.50
<b>Besserat de Bellefon, Cuvée des Moines Blanc de Blancs, Champagne, France NV</b>	19.95

**THIRST QUENCHERS**

<b>The Ivy Royale</b> 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
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.75
<b>Peach Bellini</b> Peach pulp and Prosecco	8.50
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
<b>Ruby Grapefruit Spritz</b> Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
<b>White Port &amp; Tonic</b> 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**

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.75
<b>Pink Raspberry G&amp;T</b> Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.75
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.95
<b>Rhubarb &amp; Raspberry</b> G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
<b>Deep Red G&amp;T</b> Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	12.00
<b>Autumn G&amp;Tea</b> 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

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<b>ALL DAY MENU</b> Served from 11.30am Monday - Friday From 4pm Saturday - Sunday	<b>BRUNCH MENU</b> Served from 11am Saturday - Sunday
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*Gift vouchers available for every occasion.*



**ALL DAY MENU**

<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese	<b>Zucchini fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt	<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced	<b>Salt-crusted sourdough bread</b> With salted butter
5.95	5.95	3.50	3.25	4.75

**STARTERS**

<b>White onion soup – 6.75</b> Onion Lyonnaise, truffle mascarpone and toasted brioche	<b>Lobster and samphire risotto – 13.95</b> Arborio risotto rice with lobster, samphire and basil	<b>Steak tartare – 9.75</b> Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>Oak smoked salmon and crab – 13.75</b> With dill cream and dark rye bread
<b>Stracciatella di bufala – 11.95</b> With crispy artichokes, pear and truffle honey	<b>Shellfish cocktail – 14.95</b> Lobster, prawn, crab and brown shrimps with avocado, cherry tomatoes, Marie Rose sauce	<b>Duck liver parfait – 7.75</b> Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	<b>Seared Atlantic scallops – 13.75</b> Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb
<b>Tempura prawns – 11.95</b> Crunchy fried Nobashi prawns with pickled mooli, cucumber, edamame and a matcha tea sauce	<b>Oak smoked salmon – 10.75</b> With black pepper, lemon and dark rye bread	<b>Roast pumpkin tortellini – 10.95</b> Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce	<b>Crispy duck salad – 9.25</b> Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
<b>Marinated yellowfin tuna – 10.95</b> Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander			

**FISH & SEAFOOD**

<b>Roast fillet of salmon – 16.95</b> Sprouting broccoli, Champagne and caper cream sauce	<b>Grilled sea bass fillet – 23.95</b> Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	<b>Salmon and smoked haddock fish cake – 14.95</b> Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	<b>Fish &amp; chips – 16.50</b> Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
<b>Lobster linguine – 29.50</b> Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	<b>Turbot on the bone – 34.95</b> Beurre noisette with lemon, caper and parsley	<b>Miso black cod fillet – 29.50</b> Baked black cod, hoba leaf, pickled fennel and a miso sauce	<b>Yellowfin tuna - 22.95</b> Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary

**MARKET SPECIAL MP**

*Of the day*

**STEAKS**

**Steak Tartare – 21.75**  
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

**Sirloin 8oz/227g – 24.95**  
21 day Himalayan Salt Wall dry-aged

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

**Rib-eye on the bone 12oz/340g – 32.95**  
21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

**SIMPLY GRILLED FISH MP**

*Sourced daily*

**SAUCES**

*Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle*

**2.95 each**

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b>	<b>Thick cut chips</b>	<b>Herbed green salad</b>
3.75	4.25	3.50
<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	<b>Truffle and Parmesan chips</b>	<b>Creamed wild mushrooms, artichoke, grated Parmesan and black truffle</b>
3.95	4.75	4.95
<b>Peas, sugar snaps and baby shoots</b>	<b>Olive oil mashed potato</b>	<b>Sprouting broccoli, miso butter, sesame and chilli</b>
3.50	3.75	4.25
	<b>Jasmine rice with toasted sesame</b>	
	3.50	
	<b>Green beans and roasted almonds</b>	
	3.95	

**SANDWICHES**

*11:30am – 5pm*

<b>Halloumi open sandwich</b> Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	12.95
<b>Shellfish open sandwich</b> Prawn, lobster, crab and brown shrimps with avocado and Marie Rose sauce	17.50
<b>Roast beef sandwich</b> Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	16.95

**AFTERNOON TEA**

*3pm – 5pm*

**Cream Tea – 7.95**  
Freshly baked fruit scones, Dorset clotted cream and strawberry preserve  
*Includes a choice of teas, infusions or coffees*

**Afternoon Tea – 21.50**  
*Savouries*  
Truffled chicken brioche roll  
Marinated cucumber and dill finger sandwich on basil bread  
Lobster and prawn on beetroot bread

*Sweet*  
Warm fruit scones with Dorset clotted cream and strawberry preserve  
Raspberry Tarte Tropézienne  
Potted chocolate and caramel  
Blackberry and Champagne trifle  
*Includes a choice of teas, infusions or coffees*

**Champagne Afternoon Tea – 29.95**  
Afternoon tea with a glass of Champagne  
*Includes a choice of teas, infusions or coffees*

**DESSERTS**

<b>Malted banana ice cream – 7.75</b> Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	<b>Chocolate bombe – 8.95</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
<b>Apple tart fine – 8.75</b> Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	<b>Passion fruit baked Alaska – 7.95</b> Crispy meringue shell with a passion fruit parfait centre
<b>Pistachio and raspberry ice cream sundae – 8.95</b> Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	<b>Mini chocolate truffles – 3.75</b> 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.