

## 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

## THIRST QUENCHERS

<b>The Ivy Royale</b> 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
<b>The Ivy Bloody Mary</b> The Ivy spice mix, tomato juice & vodka	8.50
<b>Peach Bellini</b> Peach pulp & Prosecco	8.50
<b>Aperol Spritz</b> Aperol, Prosecco & soda with an orange twist	9.50

## GIN & TONIC SELECTION

<b>Ivy Special G&amp;T</b> Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	9.75
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	10.50
<b>Rhubarb, Raspberry &amp; Ginger G&amp;T</b> 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 & grapefruit slice with Fever-Tree lemon tonic	12.00
<b>Gibson G&amp;T</b> Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	13.00
<b>Pink Peppercorn G&amp;T</b> Audemus pink peppercorn gin, chilled espresso & Alvear Pedro Ximanez Sherry with Fever-Tree aromatic tonic	13.00

## COOLERS & JUICES

<b>Peach &amp; Elderflower Iced Tea</b> Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.75
<b>Green Juice</b> Avocado, mint, spinach, apple, parsley	4.75
<b>Mixed Berry Smoothie</b> Strawberry, raspbery, blueberry, banana, coconut milk and lime	4.75
<b>Beet it</b> Beetroot, carrot, apple juice and ginger	4.50
<b>Home-made Ginger Beer</b> Freshly pressed ginger juice, lemon, sugar & soda water	4.75
<b>Strawberry &amp; Vanilla Soda</b> A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95
<b>Vanilla Spiced Sour</b> A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white	5.95
<b>Seedlip Garden &amp; Tonic</b> Non-alcoholic spirit with tonic, cucumber & sugar snap peas	5.95

## TEA & COFFEE

<b>Ivy 1917 breakfast blend</b>	3.75
<b>Ivy afternoon tea blend</b>	3.75
<b>Ceylon, Earl Grey, Darjeeling</b>	3.75
<b>Sencha, Jasmine pearls</b>	4.50
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.50
<b>Rosebud, Oolong</b>	5.75
<b>Pot of coffee and cream</b>	3.75
<b>Hot chocolate milk / mint / white</b>	4.25
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>Vanilla shakerato</b>	4.00
Espresso shaken with ice, served in a martini glass	

### BREAKFAST

Until 11:30am  
Monday – Friday

### BRUNCH

From 11am  
Saturday & Sunday

# THE IVY ALL DAY MENU *From 11.30am*

<b>Salt-crusted sourdough bread</b> – 4.25 with salted butter	<b>Truffle arancini</b> 5.75 Fried Arborio rice balls with truffle cheese	<b>Zucchini fritti</b> 5.95 Crispy courgette fries with lemon, chilli and mint yoghurt	<b>Salted smoked almonds</b> 3.25 Hickory smoked and lightly spiced	<b>Spiced green olives</b> 3.50 Gordal olives with chilli, coriander and lemon
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## STARTERS

<b>Roasted Roma tomato soup</b> – 6.50 Pine nuts, soft vegan “cheese”, Provençale olives and basil	<b>Raw market salad</b> – 7.75 Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing	<b>Steak tartare</b> – 9.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>Oak smoked salmon</b> – 10.95 Smoked salmon, black pepper and lemon with dark rye bread <i>Add crab and dill cream – 3.75</i>
<b>Belgian endive salad</b> – 7.50 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs	<b>Crispy duck salad</b> – 9.25 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	<b>Lobster and prawn cocktail</b> – 14.95 Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce	<b>Crab and avocado tian</b> – 10.95 Picked white crab with soft herbs, watercress and a Bloody Mary sauce
<b>Buffalo mozzarella</b> – 9.25 Asparagus and edamame with roasted pine nuts, pesto and baby basil	<b>Asparagus with truffle hollandaise</b> – 8.95 Warm asparagus spears with truffle hollandaise and baby watercress	<b>Duck liver parfait</b> – 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	<b>Seared Atlantic scallops</b> – 13.75 Grilled baby courgettes, red pepper, pine nuts and basil
<b>Tempura prawns</b> – 10.95 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce		<b>Marinated yellowfin tuna</b> – 10.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	

## FISH & SEAFOOD

<b>Roast salmon fillet</b> – 19.95 Asparagus spears, baby watercress and a caviar and herb sauce on the side	<b>Grilled sea bass fillet</b> – 23.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	<b>Salmon and smoked haddock fish cake</b> – 14.75 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	<b>Fish &amp; chips</b> – 14.75 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
<b>Lobster linguine</b> – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	<b>Whole Dover sole</b> – 37.00 Beurre noisette, lemon, capers and parsley	<b>Miso black cod fillet</b> – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce	<b>Seared yellowfin tuna</b> - 19.95 Matcha noodle salad and toasted sesame seeds with wasabi sauce and a citrus ponzu dressing

## STEAKS

<b>Minute steak</b> – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	<b>Steak Tartare</b> – 21.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	<b>MARKET SPECIAL MP</b> <i>Of the day</i>
<b>The Ivy shepherd's pie</b> – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	<b>Sirloin</b> <i>8oz/227g</i> – 23.95 – 21 day Himalayan Salt Wall dry-aged	<b>Miso-glazed chicken salad</b> – 14.75 Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce
<b>Chicken Milanese</b> – 16.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto	<b>Fillet steak</b> <i>7oz/198g</i> – 29.50 – Succulent, prime centre cut, grass-fed	<b>The Ivy hamburger</b> – 14.75 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar – 1.50</i>
<b>Crispy polenta cakes</b> – 13.95 Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosociano vegan “cheese”	<b>Rib-eye on the bone</b> <i>12oz/340g</i> – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	<b>Roast chicken</b> – 16.95 Roasted half chicken ( <i>off the bone</i> ) with truffle mashed potato and a wild mushroom cream sauce
<b>Roasted butternut squash with grains</b> – 13.75 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style “cheese”, harissa sauce and coriander dressing		<b>Monkfish and prawn curry</b> – 18.50 Keralan curry with jasmine rice, coconut “yoghurt”, coriander and sweet potato crisps

## SAUCES

Béarnaise • Green peppercorn • Red wine and rosemary  
• Hollandaise • Roasted mushroom – 2.75

## SIDES

<b>Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing</b>	3.75	<b>Thick cut chips</b>	3.95	<b>Herbed green salad</b>	3.25
<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	3.95	<b>Truffle and Parmesan chips</b>	4.75	<b>Creamed spinach, toasted pine nuts and grated Parmesan</b>	4.25
<b>Peas, sugar snaps and baby shoots</b>	3.50	<b>Olive oil mashed potato</b>	3.50	<b>Sprouting broccoli, lemon oil and sea salt</b>	3.75
		<b>Jasmine rice with toasted sesame</b>	3.50		
		<b>Green beans and roasted almonds</b>	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.

## SANDWICHES *11:30am – 5pm*

<b>HLT open sandwich</b> – 9.95 Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise	<b>Smoked salmon and crab open sandwich</b> – 12.50 Smoked salmon and crab with crushed avocado, grapefruit and baby watercress
<b>The Ivy hamburger</b> – 14.75 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar - 1.50</i>	<b>Roast beef sandwich</b> – 15.95 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips

## 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

<b>Cappuccino cake</b> – 7.25 Warm chocolate cake, milk mousse and coffee sauce	<b>Chocolate bombe</b> – 8.75 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
<b>Apple tart fine</b> – 8.25 Baked apple tart with vanilla ice cream and Calvados flambé	<b>Mini chocolate truffles</b> – 3.50 With a liquid salted caramel centre
<b>Strawberry ice cream sundae</b> – 7.95 Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	<b>Passion fruit baked Alaska</b> – 7.95 Crispy meringue shell with a passion fruit parfait centre

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