

SPARKLING

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

THIRST QUENCHERS

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| The Ivy Royale | 10.75 |
| Our signature Kir Royale with Beekeeper Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth, topped with The Ivy Collection Champagne | |
| The Ivy Bloody Mary | 8.75 |
| The Ivy vegan spice mix, tomato juice and Wyborowa Vodka | |
| Peach Bellini | 8.50 |
| Peach pulp and Prosecco | |
| Aperol Spritz | 9.50 |
| Aperol, Prosecco and Fever-Tree Soda with an orange twist | |
| Ruby Grapefruit Spritz | 9.00 |
| Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco | |
| White Port & Tonic | 8.50 |
| Light and floral Grahams Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist | |
| The Chita Highball | 9.00 |
| The Chita Japanese Whisky, elderflower cordial, lemon thyme, lemon zest and Fever-Tree Soda Water | |
| Japanese Spritz | 9.00 |
| Roku Gin, shiso leaf syrup, lime zest, peppercorns and Fever-Tree Soda Water | |
| Citrus Spritz | 9.50 |
| U'Luvka Vodka, grapefruit, rosemary, blueberries, lemon and lime zest, topped up with soda | |

All day dining. Every day.

OPEN FOR BREAKFAST
Until 11:30am Monday - Friday

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| ALL DAY MENU | BRUNCH MENU |
| Served from 11.30am Monday - Friday From 4pm Saturday - Sunday | Served from 11am Saturday - Sunday |

PRIVATE DINING
Available for all meetings, events and celebrations for up to 50 guests. *Please ask for details.*

Gift vouchers available for every occasion.



ALL DAY MENU

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

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

FISH & SEAFOOD

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| Roast fillet of salmon – 16.95 Sprouting broccoli, Champagne and caper cream 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 | Turbot on the bone – 34.95 Beurre noisette with lemon, caper and parsley | Miso black cod fillet – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce | Yellowfin tuna - 22.95 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

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

SIMPLY GRILLED FISH MP
Sourced daily

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| The Ivy shepherd's pie – 14.50 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash |
| Chicken Milanese – 17.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce |
| The Ivy vegetarian shepherd's pie – 14.95 Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce |
| 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> |

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| Iberico pork – 17.95 Roasted pork cutlet with cep butter, creamed potato, baked apple and Calvados cream sauce |
| Roast chicken – 17.50 (off the bone) with mushroom sauce, green beans and rocket |
| Monkfish and prawn curry – 19.50 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps |
| Jackfruit and peanut bang bang salad – 13.95 Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander |

SIDES

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| 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 wild mushrooms, artichoke, grated Parmesan and black truffle | 4.95 |
| 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

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

AFTERNOON TEA

3pm – 5pm

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| Cream Tea – 7.95 Freshly baked fruit scones, Dorset clotted cream and strawberry preserve <i>Includes a choice of teas, infusions or coffees</i> |
| Afternoon Tea – 21.50 <i>Savouries</i> Truffled chicken brioche roll Marinated cucumber and dill finger sandwich on basil bread Lobster and prawn on beetroot bread <i>Sweet</i> Warm fruit scones with Dorset clotted cream and strawberry preserve Raspberry Tarte Tropézienne Potted chocolate and caramel Blackberry and Champagne trifle <i>Includes a choice of teas, infusions or coffees</i> |
| Champagne Afternoon Tea – 29.95 Afternoon tea with a glass of Champagne <i>Includes a choice of teas, infusions or coffees</i> |

DESSERTS

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