

**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>	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth, topped with The Ivy Collection Champagne	
<b>The Ivy Bloody Mary</b>	8.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	8.50
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Ruby Grapefruit Spritz</b>	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	

<b>White Port &amp; Tonic</b>	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	

**GIN & TONIC SELECTION**

<b>The Ivy Special G&amp;T</b>	9.75
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
<b>Pink Raspberry G&amp;T</b>	10.75
Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	10.95
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;C</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	
<b>Autumn G&amp;Tea</b>	12.50
Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	

*All day dining. Every day.*

**OPEN FOR BREAKFAST**

Until 11:30am Monday - Friday

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<p><b>ALL DAY MENU</b></p> <p>Served from 11.30am Monday - Friday</p> <p>From 4pm Saturday - Sunday</p>	<p><b>BRUNCH MENU</b></p> <p>Served from 11am Saturday - Sunday</p>
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**PRIVATE DINING**

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

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*Gift vouchers available for every occasion.*



**BRUNCH MENU**

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

<p><b>White onion soup – 6.75</b></p> <p>Onion Lyonnaise, truffle mascarpone and toasted brioche</p> <p><b>Shellfish cocktail – 14.95</b></p> <p>Lobster, prawn, crab and brown shrimps with avocado, cherry tomatoes, Marie Rose sauce</p> <p><b>Steak tartare – 9.75</b></p> <p>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</p>	<p><b>Oak smoked salmon – 10.75</b></p> <p>With black pepper, lemon and dark rye bread</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p><b>Lobster and sapphire risotto – 13.95</b></p> <p>Arborio risotto rice with lobster, sapphire and basil</p> </div> <p><b>Stracciatella di bufala – 11.95</b></p> <p>With crispy artichokes, pear and truffle honey</p>	<p><b>Crispy duck salad – 9.25</b></p> <p>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</p> <p><b>Oak smoked salmon and crab – 13.75</b></p> <p>With dill cream and dark rye bread</p> <p><b>Duck liver parfait – 7.75</b></p> <p>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</p>	<p><b>Marinated yellowfin tuna – 10.95</b></p> <p>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p><b>Roast pumpkin tortellini – 10.95</b></p> <p>Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce</p> </div>
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<p><b>Eggs Benedict and chips – 11.95</b></p> <p>Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</p> <p><b>Lobster Benedict – 25.95</b></p> <p>Lobster, spinach and two poached hen's eggs on toasted muffins with hollandaise and thick cut chips</p>	<p><b>Roast beef sandwich – 16.95</b></p> <p>Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips</p> <p><b>Avocado Benedict – 11.50</b></p> <p>Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips</p>	<p><b>Eggs Royale and chips – 13.95</b></p> <p>Smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips</p> <p><b>Hot buttermilk pancakes – 9.25</b></p> <p>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</p>
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**MAINS**

<p><b>Chicken Milanese – 17.95</b></p> <p>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</p> <p><b>Monkfish and prawn curry – 19.50</b></p> <p>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</p> <p><b>Roast fillet of salmon – 16.95</b></p> <p>Sprouting broccoli, Champagne and caper cream sauce</p> <p><b>The Ivy shepherd's pie – 14.50</b></p> <p>Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash</p> <p><b>Roast chicken – 17.50</b></p> <p>Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket</p>	<p><b>Sirloin 8oz/227g – 24.95</b></p> <p>21 day Himalayan Salt Wall dry-aged</p> <p><b>Rib-eye on the bone 12oz/340g – 32.95</b></p> <p>21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak</p> <p><b>Steak tartare – 21.75</b></p> <p>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</p> <p><b>The Ivy hamburger – 14.95</b></p> <p>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</p> <p style="text-align: center;"><i>Add West Country Cheddar - 1.95</i></p> <p><b>Miso black cod fillet – 29.50</b></p> <p>Baked black cod, hoba leaf, pickled fennel and a miso sauce</p>	<p><b>Salmon and smoked haddock fish cake – 14.95</b></p> <p>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</p> <p><b>Lobster linguine – 29.50</b></p> <p>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</p> <p><b>Fish &amp; chips – 16.50</b></p> <p>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</p> <p><b>Jackfruit and peanut bang bang salad – 13.95</b></p> <p>Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander</p> <p><b>Turbot on the bone – 34.95</b></p> <p>Beurre noisette with lemon, caper and parsley</p>
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**SAUCES**

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

**SIDES**

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

<b>Crème brûlée</b>	6.95
Classic set vanilla custard with a caramelised sugar crust	
<b>Passion fruit baked Alaska</b>	7.95
Crispy meringue shell with a passion fruit parfait centre	
<b>Apple tart fine</b>	8.75
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	
<b>Chocolate bombe</b>	8.95
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	
<b>Pistachio and raspberry ice cream sundae</b>	8.95
Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	
<b>Rum baba</b>	8.50
Plantation rum soaked sponge with Chantilly cream and raspberries	
<b>Malted banana ice cream</b>	7.75
Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	
<b>Ice creams and sorbets</b>	6.00
Selection of dairy ice creams and fruit sorbets	
<b>Frozen berries</b>	7.50
Mixed berries with yoghurt sorbet, warm white chocolate sauce	
<b>Selection of three cheeses</b>	10.95
Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers	
<b>Mini chocolate truffles</b>	3.75
With a liquid salted caramel centre	

**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*

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.**