

SPARKLING

	<i>125ml</i>
Crede, Prosecco, Superior, Bisol, Veneto, Italy	8.75
The Ivy Collection Champagne, Champagne, France	10.95
Veuve Clicquot Yellow Label, Champagne, France	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale	10.75
Our signature City Garden take on a Kir Royale with Plymouth Sloe Gin, Briottet Rose liqueur & hibiscus topped with The Ivy Collection Champagne	
The Ivy Bloody Mary	8.95
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Glowing Monkey	10.50
Monkey 47 Schwarzwald Dry Gin served with MEDA Glow Elderflower & lime CBD infused botanical mixer	
Aperol Spritz	9.75
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	9.25
Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	
The Chita Highball	9.00
The Chita Japanese Whisky, elderflower cordial, lemon thyme, lemon zest and Fever-Tree Soda Water	
Citrus Spritz	9.50
Kavka Vodka, grapefruit, rosemary, blueberries, lemon and lime zest, topped up with soda	
Meda Boost	4.25
Sparkling Cranberry & Lime wellness drink containing CBD, echinacea and aronia berry	
Meda Glow	4.25
Sparkling Elderflower & Lime wellness drink sweetened with maple syrup and containing CBD, olive leaf extract and aloe vera	
Cranberry Elixir	9.25
Absolut Elyx Vodka mixed with MEDA Boost a cranberry & lime based mixer with CBD, echinacea & aronia berry and aloe vera	
Mexican Parrot	11.50
Olmeca Altos Plata Tequila, Koko Kanu Rum, pineapple juice, lime juice, orgeat syrup, coconut and ginger beer	

All day dining. Every day.

OPEN FOR BREAKFAST

Until 11:30am Monday - Friday

ALL DAY MENU

Served from 11.30am
Monday - Friday
From 4pm Saturday

BRUNCH MENU

Served from 11am
Saturday - Sunday



ALL DAY MENU

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

Garden pea soup – 6.95 Crushed peas, crispy tuile, coconut cream and edible flowers	Duck liver parfait – 8.50 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	Asparagus with truffle hollandaise – 8.95 Warm asparagus spears with baby watercress	Yellowfin tuna carpaccio – 10.95 Cucumber, baby basil with an apple, jalapeño and avocado sauce
Crab and apple salad – 12.95 Cucumber, watermelon, radish, edamame and coriander	Steak tartare – 9.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Laverstoke Park Farm buffalo mozzarella – 9.25 Grapes, mint, parsley and hazelnuts	Crispy duck salad – 9.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
Jackfruit and peanut bang bang salad – 8.50 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	The Ivy Cure smoked salmon – 10.75 Black pepper, lemon, and dark rye bread	Lobster and prawn cocktail – 14.95 Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce	Tempura prawns – 11.95 Crispy fried Nobashi prawns with pickled mooli, cucumber, edamame and a matcha tea sauce
	The Ivy Cure smoked salmon and crab – 13.75 A quenelle of crab and dill cream, lemon, dark rye bread	Seared Atlantic scallops – 13.75 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	

MAINS

The Ivy shepherd's pie – 14.95 Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and a truffle sauce	Grilled chicken salad – 15.75 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce	Chargrilled halloumi – 14.95 Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh	Fish & chips – 16.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
Roast corn-fed chicken breast – 17.95 Truffle mashed potato, asparagus spears, morels and red wine sauce	Keralan sweet potato curry – 15.50 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	Roast fillet of salmon – 17.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon	Chicken Milanese – 18.50 Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

STEAKS

Sirloin 8oz/227g – 24.95 21 day Himalayan Salt Wall dry-aged, UK
Fillet of beef 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
Steak tartare – 21.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SAUCES

Béarnaise • Green peppercorn • Hollandaise – 3.50 each
Truffle red wine jus – 4.50
Lobster & herb butter – 7.95

DAILY MARKET SPECIALS

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Peas, sugar snaps and baby shoots	3.50

Vegetarian and vegan menu available on request.

SIDES

Truffle and Parmesan chips	5.50	Truffle mashed potato	4.95
Sprouting broccoli, lemon oil and sea salt	4.50	Extra virgin olive oil mashed potato	3.95
Green beans and roasted almonds	3.95	Green leaf salad with mixed herbs	3.50
Jasmine rice with toasted sesame	3.50	Thick cut chips	4.25

SANDWICHES

Available until 5pm

Halloumi open sandwich Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	12.95
Lobster and prawn open sandwich Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	14.95
Roast beef sandwich Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	16.95
The Ivy hamburger Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips	15.50

Add West Country Cheddar - 1.95 | Add pancetta - 2.75

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

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online
ivycollection.com

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.