

SPARKLING

Crede, Prosecco, Superior, Bisol , Veneto, Italy	125ml 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 Our signature City Garden take on a Kir Royale with Plymouth Sloe Gin, Briottet Rose liqueur & hibiscus topped with The Ivy Collection Champagne	10.75
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.95
Peach Bellini Peach pulp and Prosecco	8.95
Cranberry Elixir Absolut Elyx Vodka mixed with MEDA Boost a cranberry & lime based mixer with CBD, echinacea & aronia berry	9.25
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.75
The Ivy VLS Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.25
Aromatic Spritz Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	8.50
Glowing Monkey Monkey 47 Schwarzwald Dry Gin served with MEDA Glow Elderflower & lime CBD infused botanical mixer	10.50

GIN & TONIC SELECTION

The Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.95
Pink Raspberry G&T Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.75
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.95
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
Hemmingway G&T Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	9.75
Classic Copper G&T Belgian Copperhead Gin, served with Fever-Tree Mediterranean Tonic with juniper berries and orange zest. One for the purists.	13.25

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



BRUNCH MENU

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

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	The Ivy Cure smoked salmon and crab – 13.75 A quenelle of crab and dill cream, lemon, dark rye bread	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	Laverstoke Park Farm buffalo mozzarella – 9.25 Grapes, mint, parsley and hazelnuts

MAINS

Eggs Benedict and chips – 11.95 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	Roast beef sandwich – 16.95 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	Eggs Royale and chips – 13.95 The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	Salmon and smoked haddock fish cake – 15.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
Lobster Benedict and chips – 25.95 Lobster, spinach and two poached hen's eggs on toasted muffins with hollandaise and thick cut chips	Avocado Benedict and chips – 11.50 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips	Hot buttermilk pancakes – 9.25 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	Roast fillet of salmon – 17.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon

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

The Ivy shepherd's pie – 14.95 Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and a truffle sauce
Chicken Milanese – 18.50 Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise
Keralan sweet potato curry – 15.50 Choy sum, broccoli, coriander and coconut with steamed jasmine rice
Chargrilled halloumi – 14.95 Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh
Quinoa and watermelon salad – 14.95 Roast sweet potato, rocket, baby gem, radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce

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

Fish & chips – 16.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
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Grilled chicken salad – 15.75 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce
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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

THE IVY AFTERNOON TEA

Served daily 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 The Ivy 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

Vegetarian and vegan menu available on request.

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.