


SPARKLING		125ml
<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>		6.50
<b>The Ivy Collection Champagne</b>		9.75
<i>Champagne, France</i>		
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>		13.75
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>		15.95

THIRST QUENCHERS	
<b>Ivy G&amp;T</b>	8.75
<i>Beefeater gin, cucumber &amp; lime with Fever-Tree Mediterranean tonic</i>	
<b>Peach Bellini Peach pulp &amp; Prosecco</b>	8.50
<b>English Spritz wine glass</b>	8.75
<i>Our take on a classic Spritz. Earl Grey gin, lemon &amp; orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	

COCKTAILS	
<b>The Ivy Royale flute</b>	10.75
<i>Our signature Kir Royale with hibiscus gin, sloe infusion, rose water, topped with Champagne</i>	
<b>Salted Caramel Espresso Martini coupe</b>	8.00
<i>A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso &amp; sweetened with salted caramel syrup</i>	
<b>Plum Tree coupe</b>	9.50
<i>Naked Grouse Scotch, Umesu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry &amp; whiskey barrel bitters</i>	
<b>Whiskey Sour rocks</b>	9.75
<i>Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</i>	
<b>Classic Champagne Cocktail flute</b>	11.50
<i>Ivy Champagne, Courvoisier VSOP, Grand Marnier &amp; Angostura bitters</i>	

COOLERS & JUICES	
<b>Peach &amp; Elderflower iced tea</b>	4.50
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	
<b>Mixed Berry Smoothie</b>	4.75
<i>Strawberries, raspberries, blueberries, banana, coconut milk &amp; lime</i>	
<b>Green juice</b>	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
<b>Beet it</b>	4.50
<i>Beetroot, apple, lemon &amp; ginger</i>	
<b>Seedlip Garden &amp; Tonic</b>	5.95
<i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber &amp; sugar snap pea</i>	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	
<b>Vanilla Spiced Sour</b>	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup &amp; egg white</i>	

<b>BREAKFAST</b> <i>Until 11:30AM</i> <i>(Until 11AM Saturday &amp; Sunday)</i>		<b>BRUNCH</b> <i>From 11AM</i> <i>Saturday &amp; Sunday</i>
<b>SET MENU</b> <b>11:30AM – 6:30PM</b> <i>Monday – Friday</i> <b>Two courses 16.50 Three courses 21.00</b> <i>Please ask your server for the menu</i>		

<b>Spiced green olives</b>	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
<b>Zucchini fritti</b>	5.75
<i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	

# THE IVY

## ALL DAY MENU

From 11:30AM

### STARTERS

<b>Roast pumpkin soup</b>	<b>Raw market salad</b>	<b>Duck liver parfait</b>
<i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	<i>Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing</i>	<i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>
<b>Endive and Stilton salad</b>	<b>Crispy duck salad</b>	<b>Truffled orzo pasta</b>
<i>Shaved apple, cranberries and caramelised hazelnuts</i>	<i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	<i>Baked truffle pasta with sautéed girolle mushrooms</i>
<b>Buffalo mozzarella</b>	<b>Steak tartare</b>	<b>Oak smoked salmon</b>
<i>Crispy artichokes, pear and truffle honey</i>	<i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	<i>Smoked salmon, black pepper and lemon with dark rye bread</i>
<b>Marinated yellowfin tuna</b>	<b>Smoked salmon and crab</b>	<b>Prawn cocktail</b>
<i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	<i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	<i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>
<b>Tempura prawns with salt and pepper squid</b>		<b>Roasted scallops</b>
<i>Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha</i>		<i>Grilled chorizo and ras el hanout roasted butternut squash</i>

### MAINS

<b>Grilled tuna loin</b>	<b>Grilled sea bass fillet</b>	<b>Salmon and smoked haddock fish cake</b>
<i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>	<i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>	<i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>
<b>17.95</b>	<b>22.95</b>	<b>13.50</b>
<b>Fish &amp; chips</b>	<b>Market special MP of the day</b>	<b>Simply grilled fish MP Sourced daily</b>
<i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>		
<b>14.50</b>		
<b>Blackened cod fillet</b>	<b>Steak, egg &amp; chips</b>	<b>Sirloin 8oz/227g</b>
<i>Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>	<i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i>	<i>Flavourful, mature, grass-fed</i>
<b>16.95</b>	<b>14.95</b>	<b>22.95</b>
	<b>Steak tartare</b>	<b>Fillet 7oz/198g</b>
	<i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	<i>Succulent, prime centre cut, grass-fed</i>
		<b>29.50</b>
		<b>Rib-eye 12oz/340g</b>
		<i>Dry aged rib-eye (on the bone)</i>
		<b>27.95</b>

### SAUCES

<b>Béarnaise</b>	<b>Green peppercorn</b>	<b>Hollandaise</b>
<i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>	<i>Red wine and rosemary</i>	
<b>13.95</b>	<b>2.75</b>	

<b>Chicken bourguignon</b>	<b>Slow-cooked lamb shoulder</b>	<b>Crab linguine</b>
<i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>	<i>Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce</i>	<i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>
<b>16.50</b>	<b>17.25</b>	<b>16.95</b>
<b>Chicken Milanese</b>	<b>Warm chicken salad</b>	<b>Roast salmon fillet</b>
<i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	<i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>	<i>Sprouting broccoli, smoked almonds and a herb sauce on the side</i>
<b>15.95</b>	<b>13.95</b>	<b>15.95</b>

### SIDES

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

<b>Salted smoked almonds</b>	3.25
<i>Hickory smoked and lightly spiced</i>	
<b>Truffle arancini</b>	5.50
<i>Fried Arborio rice balls with truffle cheese</i>	
<b>Salt-crusted sourdough bread</b>	3.95
<i>With salted butter</i>	

SANDWICHES	
11:30AM – 5PM	
<b>HLT open sandwich</b>	9.75
<i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	
<b>The Ivy hamburger</b>	14.25
<i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i>	
<i>Add West Country Cheddar 1.50</i>	
<b>Smoked salmon and crab open sandwich</b>	11.95
<i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>	
<b>Steak sandwich "French dip"</b>	13.95
<i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips</i>	
<b>Truffle chicken sandwich and chips</b>	11.95
<i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>	

### DESSERTS

<b>Cappuccino cake</b>	7.25
<i>Warm chocolate cake, milk mousse and coffee sauce</i>	
<b>Apple tart fine</b>	8.25
<i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	
<b>Crème brûlée</b>	6.50
<i>Classic set vanilla custard with a caramelised sugar crust</i>	
<b>Chocolate bombe</b>	8.50
<i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	
<b>Mini chocolate truffles</b>	3.50
<i>With a liquid salted caramel centre</i>	

## AFTERNOON MENU

3PM – 5PM	
CREAM TEA	
7.95	
<b>Freshly baked fruited scones, Dorset clotted cream and strawberry preserve</b>	
<i>Includes a choice of teas, infusions or coffees</i>	
AFTERNOON TEA	
18.95	
SAVOURIES	
<b>Truffled chicken brioche roll</b>	
<b>Marinated cucumber and dill finger sandwich</b>	
<b>Smoked salmon on dark rye style bread with cream cheese and chives</b>	
SWEET	
<b>Warm fruited scones with Dorset clotted cream and strawberry preserve</b>	
<b>Raspberry cheesecake</b>	
<b>Chocolate and salted caramel mousse</b>	
<b>Crème brûlée doughnut</b>	
<i>Includes a choice of teas, infusions or coffees</i>	
CHAMPAGNE AFTERNOON TEA	
26.50	
<b>Afternoon tea with a glass of Champagne</b>	
<i>Includes a choice of teas, infusions or coffees</i>	

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.

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