

SPARKLING

	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Coates & Seely Brut Rosé, Hampshire, England	13.50
Veuve Clicquot Yellow Label, Champagne, France	13.95
Veuve Clicquot Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	10.75
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.50
Peach Bellini Peach pulp and Prosecco	8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
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
Virgin Spritz Seedlip Grove 42, Aecorn Bitter Aperitif and Fever-Tree Italian Blood Orange Soda finished with orange and olives	6.95

GIN & TONIC SELECTION

The Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.50
Pink G&T Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.50
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.50
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
Hemingway G&T Flavours inspired by a classic Hemingway Daiquiri cocktail using 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 A classic gin and tonic with the sublime Belgian Copperhead Gin. Known as "The Alchemist's Gin" as it was created by a former pharmacist. 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 | Until 11am Saturday - Sunday

<p>ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p>	<p>SET MENU</p> <p>Served 11:30am - 6.30pm Monday - Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 16.95 Three courses - 21.00</p>
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<p>BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</p>	
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THE IVY



BRUNCH MENU

<p>Truffle arancini Fried Arborio rice balls with truffle cheese</p> <p style="text-align: center;">5.95</p>	<p>Spiced green olives Gordal olives with chilli, coriander and lemon</p> <p style="text-align: center;">3.50</p>	<p>Salted smoked almonds Hickory smoked and lightly spiced</p> <p style="text-align: center;">3.25</p>	<p>Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt</p> <p style="text-align: center;">5.95</p>	<p>Salt-crusted sourdough bread With salted butter</p> <p style="text-align: center;">4.25</p>
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STARTERS

<p>Garden pea soup – 6.25 Crushed peas, crispy tuile, coconut cream and edible flowers</p>	<p>Asparagus with truffle hollandaise – 8.25 Warm asparagus spears with baby watercress</p>	<p>Jackfruit and peanut bang bang salad – 7.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander</p>	<p>Duck liver parfait – 7.75 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche</p>
<p>Crispy duck salad – 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</p>	<p>The Ivy Cure smoked salmon – 9.75 Black pepper, lemon, and dark rye bread</p>	<p>Laverstoke Park Farm buffalo mozzarella – 8.95 Grapes, mint, parsley and hazelnuts</p>	<p>The Ivy Cure smoked salmon and crab – 12.75 A quenelle of crab and dill cream, lemon, dark rye bread</p>
<p>Yellowfin tuna carpaccio – 9.95 Cucumber, baby basil with an apple, jalapeño and avocado sauce</p>	<p>Steak tartare – 9.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</p>	<p>Prawn cocktail – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</p>	<p>Seared Atlantic scallops – 12.50 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura</p>

MAINS

<p>Eggs Benedict and chips – 11.50 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</p>	<p>Roast beef sandwich – 15.95 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips</p>	<p>Eggs Royale and chips – 12.95 The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips</p>	<p>Salmon and smoked haddock fish cake – 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</p>
<p>Prawn and avocado open sandwich – 12.95 Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce</p>	<p>Avocado Benedict and chips – 10.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips</p>	<p>Hot buttermilk pancakes – 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</p>	<p>Roast fillet of salmon – 16.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon</p>

STEAKS

Sirloin 8oz/227g – 23.95 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 – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak
Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
Steak tartare – 19.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SAUCES

• Béarnaise • Green peppercorn • Hollandaise – 2.95 each
Truffled red wine jus – 3.95

DAILY MARKET SPECIALS

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
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	4.75	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Sprouting broccoli, lemon oil and sea salt	4.25	Extra virgin olive oil mashed potato	3.75
Green beans and roasted almonds	3.95	Green leaf salad with mixed herbs	3.25
Jasmine rice with toasted sesame	3.50	Thick cut chips	3.95
Truffle mashed potato	4.50		

**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 – 19.75

Savouries

Truffled chicken brioche roll

Marinated cucumber and dill finger sandwich on basil bread

Smoked salmon on beetroot bread with cream cheese and chives

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 – 28.50

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

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.