

SPARKLING — 125ml —

<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>	<b>6.95</b>
<b>The Ivy Collection Champagne</b> <i>Champagne, France</i>	<b>9.75</b>
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	<b>13.75</b>
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	<b>15.95</b>

G&T'S

<b>Ivy Special G&amp;T</b> <i>Beefeater gin &amp; Fever-Tree Mediterranean tonic with cucumber &amp; lime</i>	<b>8.75</b>
<b>Orchard G&amp;T</b> <i>Chase Seville orange gin, RinQuinQuin à la Pêche &amp; Creole bitters with Fever-Tree Mediterranean tonic</i>	<b>9.50</b>
<b>Plymouth G&amp;T</b> <i>Plymouth gin &amp; Fever-Tree aromatic tonic with a lemon twist</i>	<b>9.50</b>

COCKTAILS

<b>The Ivy Royale flute</b> <i>Hibiscus gin, sloe infusion, rose water &amp; The Ivy Champagne</i>	<b>10.75</b>
<b>Salted Caramel Espresso Martini coupe</b> <i>A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso &amp; sweetened with salted caramel syrup</i>	<b>8.00</b>
<b>Whiskey Sour rocks</b> <i>Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</i>	<b>9.75</b>
<b>Plum Tree coupe</b> <i>Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry &amp; whiskey barrel bitters</i>	<b>9.00</b>
<b>Classic Champagne Cocktail flute</b> <i>Ivy Champagne, Courvoisier VSOP, Grand Marnier &amp; Angostura bitters</i>	<b>11.50</b>

COOLERS & JUICES

<b>Peach &amp; Elderflower iced tea</b> <i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	<b>4.50</b>
<b>Mixed Berry Smoothie</b> <i>Strawberry, raspberry, blueberry, banana</i>	<b>4.50</b>
<b>Green juice</b> <i>Avocado, mint, celery, spinach, apple, parsley</i>	<b>4.00</b>
<b>Beet it</b> <i>Beetroot, carrot, apple juice</i>	<b>4.00</b>
<b>Power up</b> <i>Wheatgrass, pineapple, papaya, orange</i>	<b>4.95</b>
<b>Fresh Lemonade</b> <i>Sweetened blend of lemon &amp; lime, lengthened with soda</i>	<b>3.50</b>
<b>Home-made Ginger Beer</b> <i>Rosemary infusion, lemon &amp; lime with sparkling water</i>	<b>4.75</b>
<b>Strawberry &amp; Vanilla Soda</b> <i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	<b>5.95</b>
<b>Vanilla Spiced Sour</b> <i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup &amp; egg white</i>	<b>5.95</b>

BREAKFAST

Until 11:30AM

(Until 11AM Saturday & Sunday)

BRUNCH

From 11AM

Saturday & Sunday

SET MENU

11:30AM – 6:30PM

Monday – Friday

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

THE IVY

ALL DAY MENU

From 11:30AM

Spiced green olives 3.50

*Gordal olives with chilli, coriander and lemon*

Zucchini fritti 5.75

*Crispy courgette fries with lemon, chilli and mint yoghurt*

STARTERS

<b>Roast pumpkin soup</b> 5.50 <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	<b>Raw market salad</b> 6.75 <i>Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing</i>	<b>Duck liver parfait</b> 6.95 <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>
<b>Endive and Stilton salad</b> 6.50 <i>Shaved apple, cranberries and caramelised hazelnuts</i>	<b>Crispy duck salad</b> 8.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	<b>Truffled orzo pasta</b> 7.50 <i>Baked truffle pasta with sautéed girolle mushrooms</i>
<b>Buffalo mozzarella</b> 8.95 <i>Crispy artichokes, pear and truffle honey</i>	<b>Steak tartare</b> 9.25 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	<b>Oak smoked salmon</b> 9.95 <i>Smoked salmon, black pepper and lemon with dark rye bread</i>
<b>Marinated yellowfin tuna</b> 9.95 <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	<b>Smoked salmon and crab</b> 11.75 <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	<b>Prawn cocktail</b> 9.75 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>
<b>Tempura prawns with salt and pepper squid</b> 8.75 <i>Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha</i>		<b>Roasted scallops</b> 11.95 <i>Grilled chorizo and ras el hanout roasted butternut squash</i>

MAINS

<b>Grilled tuna loin</b> 17.95 <i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>	<b>Grilled sea bass fillet</b> 22.95 <i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>	<b>Salmon and smoked haddock fish cake</b> 13.50 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	<b>Crab linguine</b> 16.95 <i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>
<b>Fish &amp; chips</b> 14.50 <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	<b>Market special MP of the day</b>	<b>Simply grilled fish MP Sourced daily</b>	<b>Roast salmon fillet</b> 15.95 <i>Sprouting broccoli, smoked almonds and a herb sauce on the side</i>
<b>Blackened cod fillet</b> 16.95 <i>Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>	<b>Steak, egg &amp; chips</b> 14.95 <i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i>	<b>Sirloin 8oz/227g</b> 22.95 <i>Flavourful, mature, grass-fed</i>	<b>Monkfish and prawn curry</b> 17.50 <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>
<b>VEGETABLES</b>	<b>Steak tartare</b> 19.50 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	<b>Fillet 7oz/198g</b> 29.50 <i>Succulent, prime centre cut, grass-fed</i>	<b>Grilled whole lobster</b> 34.00 <i>Garlic and parsley butter with watercress and thick cut chips</i>
<b>Dukkah spiced sweet potato</b> 13.95 <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>	<b>SAUCES</b>	<b>Rib-eye 12oz/340g</b> 27.95 <i>Dry aged rib-eye (on the bone)</i>	<b>The Ivy hamburger</b> 14.25 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add West Country Cheddar 1.50</i>
<b>Roasted butternut squash with grains</b> 12.75 <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>	<b>Béarnaise</b>	<b>Green peppercorn Red wine and rosemary</b> 2.75	<b>Hollandaise</b>
	<b>Chicken bourguignon</b> 16.50 <i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>	<b>Chicken Milanese</b> 15.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	<b>Slow-cooked lamb shoulder</b> 17.25 <i>Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce</i>
		<b>Warm chicken salad</b> 13.95 <i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>	

SIDES

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b> 3.75	<b>Thick cut chips</b> 3.75	<b>Herbed green salad</b> 3.25
<b>San Marzanino tomato and basil salad with Pedro Ximenez dressing</b> 3.95	<b>Truffle and Parmesan chips</b> 4.50	<b>Creamed spinach, toasted pine nuts and grated Parmesan</b> 3.95
<b>Peas, sugar snaps and baby shoots</b> 3.25	<b>Olive oil mashed potato</b> 3.50	<b>Sprouting broccoli, lemon oil and sea salt</b> 3.75
	<b>Jasmine rice with toasted sesame</b> 3.50	
	<b>Green beans and roasted almonds</b> 3.75	

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.

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 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

**Freshly baked fruited scones, Dorset clotted cream and strawberry preserve**  
*Includes a choice of teas, infusions or coffees*

AFTERNOON TEA

18.95

SAVOURIES

**Truffled chicken brioche roll**  
**Marinated cucumber and dill finger sandwich**  
**Smoked salmon on dark rye style bread with cream cheese and chives**

SWEET

**Warm fruited scones with Dorset clotted cream and strawberry preserve**

**Raspberry cheesecake**

**Chocolate and salted caramel mousse**

**Crème brûlée doughnut**

*Includes a choice of teas, infusions or coffees*

CHAMPAGNE AFTERNOON TEA

26.50

**Afternoon tea with a glass of Champagne**  
*Includes a choice of teas, infusions or coffees*

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