

BREAKFAST
Until 11:30AM
Until 11AM
Saturday & Sunday

BRUNCH
From 11AM
Saturday & Sunday

Salt-crusted
sourdough bread
With salted butter
3.95

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.50

ALL DAY MENU

From 11:30AM

Zucchini fritti
Crispy courgette fries with
lemon, chilli and mint yoghurt
5.75

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

SET MENU
11:30AM – 6:30PM
Monday - Friday

Two courses 16.50
Three courses 21.00

SPARKLING

PROSECCO, BISOL 7.25
Jeio, Veneto, Italy

**THE IVY COLLECTION
CHAMPAGNE 10.25**
Champagne, France

**LAURENT-PERRIER,
LA CUVÉE BRUT 13.75**
Champagne, France

**LAURENT-PERRIER,
CUVÉE ROSÉ 15.95**
Champagne, France

COCKTAILS

PLUM TREE
coupe 9.00
Naked Grouse Scotch, Umeshu Japanese
plum liqueur, Briottet crème de figue,
Oloroso sherry & whiskey barrel bitters

WINTER BELLINI
flute 9.50
Tawny Port and cranberry topped
with Prosecco

**GINGERBREAD
ESPRESSO MARTINI**
coupe 8.00
Wyborowa Vodka, Tosolini Expre
coffee liqueur, espresso and
gingerbread syrup

WHISKY SOUR
rocks 9.75
Maker's Mark bourbon, Lucardo
Maraschino, lemon juice, egg white,
Angostura bitters

CLASSIC CHAMPAGNE COCKTAIL
flute 11.50
Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters

COOLERS & JUICES

**STRAWBERRY &
VANILLA SODA**
5.95
A blend of strawberry,
fruits & vanilla with
Fever-Tree soda water

FRESH LEMONADE
3.50
Sweetened blend of lemon
& lime, lengthened with soda

GREEN JUICE
4.00
Avocado, mint, celery,
spinach, apple, parsley

BET IT
4.50
Beetroot, apple,
lemon & ginger

**MIXED BERRY
SMOOTHIE** 4.75
Strawberries, raspberries,
blueberries, banana,
coconut milk and lime

**PEACH &
ELDERFLOWER
ICED TEA** 4.50
Peach, elderflower &
lemon with Ivy 1917
& afternoon tea blends

SANDWICHES

11:30AM – 5PM

**HIT OPEN
SANDWICH** 9.75
Grilled halloumi, avocado,
black olives, red pepper,
tomato, baby gem and herb
mayonnaise

**SMOKED SALMON
AND CRAB OPEN
SANDWICH** 11.95
Smoked salmon and crab with
crushed avocado, grapefruit
and baby watercress

THE IVY HAMBURGER
14.25
Chargrilled in a potato bun
with mayonnaise, horseradish
ketchup and thick cut chips
Add West Country Cheddar 1.50

**STEAK SANDWICH
"FRENCH DIP"** 13.95
Roast beef with caramelised
onions, horseradish mustard
mayonnaise, Burgundy sauce
dip and thick cut chips

**SHRIMP AND AVOCADO
BURGER** 15.95
Brioche bun, lettuce, tomato,
rocoto chilli mayonnaise and
thick cut chips

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

**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. 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.

THIRST QUENCHERS

PEACH BELLINI 8.50
Peach pulp & Prosecco

IVY G&T 8.75
Beefeater gin, cucumber
& lime with Fever-Tree
Mediterranean tonic

STRAWBERRY SPRITZ
wine glass 9.75
Strawberry & vanilla blend
topped with The Ivy Collection
Champagne

ROAST PUMPKIN SOUP 5.50
Creamed pumpkin with ricotta,
pine nuts and crispy sage

TRUFFLED ORZO PASTA 7.50
Baked truffle pasta with sautéed
girolle mushrooms

MARINATED YELLOWFIN TUNA 9.95
Citrus ponzu dressing and wasabi mayonnaise
with chilli and coriander

CRISPY DUCK SALAD 8.50
Warm crispy duck with five spice dressing,
toasted cashews, watermelon, beansprouts,
sesame seeds, coriander and ginger

SESAME SEARED SALMON 8.50
Cucumber and daikon with black bean dressing

FISH & CHIPS 14.50
Traditional battered cod served with
mashed peas, thick cut chips
and tartare sauce

**LOBSTER AND FENNEL
RISOTTO** 26.95
Creamy carnaroli rice with
slow-cooked leeks, fennel salad
and a lobster dressing

MARKET SPECIAL MP
Of the day

**DUKKA SPICED
SWEET POTATO** 13.95
Aubergine baba ganoush with coconut
'yoghurt', sesame, mixed grains, toasted
almonds and a Moroccan tomato sauce

**ROASTED BUTTERNUT SQUASH
WITH GRAINS** 12.75
Buckwheat, chickpeas, pumpkin seeds,
sesame and pomegranate with crumbled bean
curd, harissa sauce and coriander dressing

THE IVY HAMBURGER 14.25
Chargrilled in a potato bun with mayonnaise,
horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50

**STEAK AND MUSHROOM
PUDDING** 14.50
Steamed suet pudding, roasted root
vegetables and red wine sauce

Baked sweet potato, harissa coconut
'yoghurt', mint and coriander dressing
San Marzanino tomato and basil salad
with Pedro Ximenez dressing
Peas, sugar snaps and baby shoots

STARTERS

ENDIVE AND STILTON SALAD 6.50
Shaved apple, cranberries and caramelised hazelnuts

OAK SMOKED SALMON 9.95
Smoked salmon, black pepper and
lemon with dark rye bread

RAW MARKET SALAD 6.75
Thinly shaved market vegetables with avocado
houmous, toasted sesame, maple and wholegrain
mustard dressing

STEAK TARTARE 9.25
Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and toasted granary

FISH & SEAFOOD

**TERIYAKI SALMON
FILLET** 16.50
Ginger-pickled cucumber with
a wasabi and matcha mayonnaise

BLACKENED COD FILLET 16.95
Baked in a banana leaf with
a soy and sesame marinade,
citrus-pickled fennel, grilled broccoli,
chilli and yuzu mayonnaise

GRILLED SEA BASS FILLET 22.95
Smoked aubergine, tomato pesto
and a tomato, olive, shallot
and coriander dressing

**SHRIMP AND AVOCADO
BURGER** 15.95
Brioche bun, lettuce, tomato,
rocoto chilli mayonnaise
and thick cut chips

BUFFALO MOZZARELLA 8.95
Crispy artichokes, pear and truffle honey

PRAWN COCKTAIL 9.75
Classic prawn cocktail with baby gem, avocado,
cherry tomatoes and Marie Rose sauce

**TEMPURA PRAWNS WITH
SALT AND PEPPER SQUID** 8.75
Crunchy fried prawns with salt and pepper squid,
wasabi miso sauce and Sriracha

CRAB AND AVOCADO TIAN 10.95
Picked white crab with soft herbs,
watercress and a Bloody Mary sauce

DUCK LIVER PARFAIT 6.95
Caramelised hazelnuts, truffle, tamarind glaze
with pear and ginger compote, toasted brioche

**MONKFISH AND
PRAWN CURRY** 17.50
Keralan curry with jasmine rice,
coconut 'yoghurt', coriander and sweet
potato crisps

**SALMON AND SMOKED
HADDOCK FISH CAKE** 13.50
Crushed pea and herb sauce with a soft
poached hen's egg and baby watercress

SIMPLY GRILLED FISH MP
Sourced daily

MAINS

STEAKS

STEAK TARTARE 19.50
Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot,
parsley, egg yolk and thick cut chips

SIRLOIN	FILLET	RYB-EYE
22.95	29.50	27.95
8oz/227g	7oz/198g	12oz/340g
Flavourful, mature, grass-fed	Succulent, prime centre cut, grass-fed	Dry aged rib-eye (on the bone)

Béarnaise	Green peppercorn	Red wine & rosemary	Hollandaise
2.75			

SIDES

3.75	Thick cut chips	3.75	Herbed green salad	3.25
	Truffle and Parmesan chips	4.50	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
3.95	Olive oil mashed potato	3.50	Sprouting broccoli, lemon oil and sea salt	3.75
	Jasmine rice with toasted sesame			
3.25	Green beans and roasted almonds			

◆ Indicates a new dish