

**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

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

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

BEEF 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

HILT 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

## 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

DUKKAH 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

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

3.75 Thick cut chips  
3.95 Truffle and Parmesan chips  
3.95 Olive oil mashed potato  
3.25 Jasmine rice with toasted sesame  
Green beans and roasted almonds

## STARTERS

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

OK 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

## MAINS

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

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	RIB-EYE
22.95	29.50	27.95
8oz/227g Flavourful, mature, grass-fed	7oz/198g Succulent, prime centre cut, grass-fed	12oz/340g Dry aged rib-eye (on the bone)
Béarnaise	Green peppercorn	Red wine & rosemary
2.75		

## SIDES

3.75 Herbed green salad  
4.50 Creamed spinach, toasted pine nuts  
3.50 and grated Parmesan  
3.50 Sprouting broccoli, lemon oil  
3.75 and sea salt

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.