

## SPARKLING *125ml*

Prosecco, Bisol, <i>Jeio, Veneto, Italy</i>	6.95
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Coates & Seeley Brut Rose, <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.95
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	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 spice mix, tomato juice & vodka	8.50
Peach Bellini Peach pulp & Prosecco	8.50
Aperol Spritz Aperol, Prosecco & soda with an orange twist	9.50

## GIN & TONIC SELECTION

Ivy Special G&T Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	9.25
Pink G&T Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	9.50
Seville G&T Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	10.50
Rhubarb, Raspberry & Ginger G&T Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	11.00
Deep Red G&T Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic	12.00
Gibson G&T Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	13.00

## COOLERS & JUICES

Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.50
Green Juice Avocado, mint, spinach, apple and parsley	4.75
Mixed Berry Smoothie Strawberry, raspberrry, blueberry, banana, coconut milk and lime	4.75
Beet it Beetroot, carrot, apple and ginger	4.50
Home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar & soda water	4.75
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95
Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white	5.95
Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas	5.95

## TEA & COFFEE

Ivy 1917 breakfast blend	3.75
Ivy afternoon tea blend	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75
Pot of coffee and cream	3.75
Hot chocolate milk / mint / white	4.25
Cappuccino, Latte, Americano,	3.50
Flat white, Espresso, Macchiato	
Vanilla shakerato	4.00
Espresso shaken with ice, served in a martini glass	

Salted caramel espresso martini	8.50
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### BREAKFAST

Until 11:30am  
Monday - Friday  
Until 11am  
Saturday & Sunday

### SET MENU

11:30am – 6:30pm  
Monday – Friday

# THE IVY

## BRUNCH *From 11am*

Salt-crusted sourdough bread – 3.95 with salted butter	Truffle arancini – 5.50 Fried Arborio rice balls with truffle cheese	Zucchini fritti – 5.75 Crispy courgette fries with lemon, chilli and mint yoghurt	Salted smoked almonds – 3.25 Hickory smoked and lightly spiced	Spiced green olives – 3.50 Gordal olives with chilli, coriander and lemon
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## STARTERS

Roasted Roma tomato soup – 5.75 Pine nuts, soft vegan “cheese”, Provençale olives and basil	Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Steak tartare – 9.25 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Crab and avocado tian – 10.95 Picked white crab with soft herbs, watercress and a Bloody Mary sauce
Oak smoked salmon – 9.95 Smoked salmon, black pepper and lemon with dark rye bread. <i>Add crab and dill cream – 3.75</i>	Duck liver parfait – 7.25 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	Crispy duck salad – 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Belgian Endive salad – 6.75 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs
Buffalo mozzarella – 8.95 Asparagus and edamame with roasted pine nuts, pesto and baby basil	Asparagus with truffle hollandaise – 8.25 Warm asparagus spears with truffle hollandaise and baby watercress	Prawn cocktail – 9.75 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	

## MAINS

Lobster and asparagus gratin – 17.95 Poached egg, brioche, tomatoes, Greek cress, truffle and hollandaise sauce	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	Avocado and spinach Benedict, chips – 10.95 Avocado, raw baby spinach, two poached hen’s eggs on toasted muffins, hollandaise sauce and sesame, with thick cut chips	Hot buttermilk pancakes – 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
Roast beef sandwich – 14.95 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips	Eggs Royale and chips – 12.95 Smoked salmon, two poached hen’s eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	HLT open sandwich – 9.75 Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise	

## CLASSICS

The Ivy shepherd’s pie – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	Fish & chips – 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
The Ivy hamburger – 14.25 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar – 1.75</i>	Chicken Milanese – 15.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto	Swordfish steak – 18.95 Grilled with a herb crust, celeriac purée and diced tomato
Steak Tartare – 19.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	Roast chicken – 16.50 Roasted half chicken (off the bone) with truffle mashed potato and a wild mushroom cream sauce	Roast salmon fillet – 15.95 Asparagus spears, baby watercress and a herb sauce on the side
Rib-eye on the bone <i>12oz/340g</i> – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	Salmon and smoked haddock fish cake – 13.50 Crushed pea and herb sauce with a soft poached hen’s egg and baby watercress	Crispy polenta cakes – 13.50 Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosociano vegan “cheese”

## SIDES

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

## DESSERTS

Crème brûlée Classic set vanilla custard with a caramelised sugar crust	6.50
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé	8.50
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.75
Strawberry ice cream sundae Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	7.95
Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
Cappuccino cake Warm chocolate cake, milk mousse and coffee sauce	7.50
Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	5.25
Frozen berries Mixed berries with yoghurt sorbet, warm white chocolate sauce	7.25
Selection of three cheeses Cashel Blue, Quicke’s and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers	9.95
Mini chocolate truffles With a liquid salted caramel centre	3.50

## 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.