

SPARKLING

	<i>125ml</i>
Prosecco, BisoI, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Veuve Clicquot Yellow Label, Champagne, France	13.95
Veuve Clicquot Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale Our signature take on a classic Kir Royale cocktail	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 Absolut Elyx 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 & Fever-Tree White Grape & Apricot 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
Blood Orange G&T Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	9.75
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
Black Forest G&T Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	12.75
The Pillars of Milan Campari Aperitivo, Four Pillars Bloody Shiraz Gin, fresh rosemary, Nocellera olives & Fever-Tree Indian Tonic	10.75

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

BRUNCH MENU

Truffle arancini Fried Arborio rice balls with truffle cheese	Spiced green olives Gordal olives with chilli, coriander and lemon	Salted smoked almonds Hickory smoked and lightly spiced	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt	Salt-crusted sourdough bread With salted butter
5.95	3.50	3.25	5.95	4.25

STARTERS

White onion soup – 6.75 Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage	Steak tartare – 9.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Jackfruit and peanut bang bang salad – 7.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	Duck liver parfait – 8.25 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche
Yellowfin tuna carpaccio – 9.95 Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna	Beetroot carpaccio – 7.50 Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts	Crispy duck salad – 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Prawn cocktail – 10.50 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
	Buffalo mozzarella – 9.25 Sun-dried peppers, San Marzanino tomatoes, black olives, green pesto and pine nuts	Tempura prawns with salt and pepper squid – 9.50 Crunchy fried prawns, wasabi miso sauce, Sriracha	The Ivy Cure smoked salmon – 9.95 Black pepper, lemon, and dark rye bread

MAINS

Eggs Benedict and chips – 11.95 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	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	Hot buttermilk pancakes – 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	Salmon and smoked haddock fish cake – 14.25 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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STEAKS

Sirloin 8oz/227g – 24.95
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 • Red wine sauce
2.95 each

DAILY MARKET SPECIALS

San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Sprouting broccoli, lemon oil and sea salt	4.25	Extra virgin olive oil mashed potato	3.75
Peas, sugar snaps and baby shoots	3.50	Green beans and roasted almonds	3.95	Green leaf salad with mixed herbs	3.25
Truffle and Parmesan chips	4.95	Jasmine rice with toasted coconut and coriander	3.50	Thick cut chips	3.95
		Truffle mashed potato	4.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25

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.

DESSERTS

Crème brûlée Classic set vanilla custard with a caramelised sugar crust	6.95
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	8.50
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.95
Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
Tiramisu Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder	7.95
Fig and pistachio feuilleté Hazelnut financier and crispy pastry top with yoghurt sorbet and cream	9.25
Frozen berries Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.25
Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	5.25
Mini chocolate truffles With a liquid salted caramel centre	3.50

DESSERT WINES

(100ml glass)

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75
Maury, Lafage, Languedoc, France, 2017	7.00
Ruby Port, Warre's, LBV, Douro, Portugal	7.25
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00
Sauternes, Clos l'Abeilley, Bordeaux, France	8.50
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain	11.50
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00

AFTER DINNER DRINKS

The Ivy Irish Coffee Made with Jameson Caskmates, Stout Edition for additional complex notes	9.50
Salted Caramel Espresso Martini A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	9.00
Hazelnut Alexander Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg	9.50
Godfather A simple yet delicious classic, perfect as a digestif. Chivas Regal 12 Year Old Scotch stirred with Saliza Amaretto and served on the rocks	8.50
Vanilla Shakerato Espresso shaken with vanilla syrup, served in a martini glass	4.50