

SPARKLING

	<i>125ml</i>
Prosecco, BisoI, Jeio, Veneto, Italy	7.75
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
Pomme Spritz A simple, refreshing, low alcohol, low calorie mix of 30 & 40 Double Jus Cider Apple Liqueur with Fever-Tree White Grape & Apricot Soda	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
Passionate Spritz A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka & Prosecco	9.75

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

ALL DAY MENU

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

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

MAINS

The Ivy shepherd's pie – 13.95 Slow-braised lamb leg with beef, red wine sauce, Wookey Hole Cheddar potato mash	13.95	Grilled chicken salad – 14.95 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce	14.95	Chargrilled halloumi – 13.50 Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh	13.50	Chicken Milanese – 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	16.95
Blackened cod fillet – 17.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	17.95	Keralan sweet potato curry – 14.50 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	14.50	The Ivy hamburger – 13.95 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips	13.95	Lobster linguine – 29.95 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	29.95
Monkfish and prawn curry – 18.95 Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps	18.95	Salmon and smoked haddock fish cake – 14.25 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	14.25	Rib-eye on the bone 12oz/340g – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	31.95	Fish & chips – 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	14.50
Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	15.95			Roast fillet of salmon – 16.95 Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon	16.95		

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

SAUCES

• Béarnaise • Green peppercorn • Hollandaise • Red wine sauce
2.95 each

DAILY MARKET SPECIALS

Vegetarian and vegan menu available on request.

FISH OF THE DAY

SIDES

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

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 honeycombcentre with hot salted caramel sauce	8.95
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
Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
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
Selection of cheeses Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers	9.95
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