

SPARKLING

	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Veuve Clicquot Yellow Label, Champagne, France	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France	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 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
Ruby Grapefruit Spritz Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
White Port & Tonic Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	8.50
Virgin Spritz Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	5.95

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
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.50
Rhubarb & Raspberry G&G 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 and grapefruit slice with Fever-Tree Lemon Tonic	12.00
Pomme Épicée Copperhead Gin, 30&40 Double Jus Apple Cider Liqueur, cinnamon and Fever-Tree Naturally Light Tonic	11.50

All day dining. Every day.

OPEN FOR BREAKFAST

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

<p>ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p>	<p>SET MENU</p> <p>Served 11:30am - 6.30pm Monday - Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 16.95 Three courses - 21.00</p>
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BRUNCH MENU

Served from 11am Saturday - Sunday

Please note we will be closed on 25th December only.

THE IVY
ROYAL TUNBRIDGE WELLS

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			

STARTERS

Roast pumpkin soup - 6.25 Creamed pumpkin with truffle ricotta, pine nuts and crispy sage	Truffled wild mushrooms - 7.95 Potato rösti, creamed mushroom, fried quail's egg and grated truffle	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
Yellowfin tuna carpaccio - 9.95 Cucumber, baby basil with an apple, jalapeño and avocado sauce	The Ivy Cure smoked salmon - 9.75 Black pepper, lemon, and dark rye bread	Laverstoke Park Farm buffalo mozzarella - 8.95 Crispy artichokes, pear and truffle honey	Duck liver parfait - 7.75 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche
Crispy duck salad - 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	The Ivy Cure smoked salmon and crab - 12.75 A quenelle of crab and dill cream, lemon, dark rye bread	Prawn cocktail - 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Seared Atlantic scallops - 12.50 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb
Roast pumpkin soup - 6.25	Lobster risotto - 12.95 Samphire, basil, Arborio rice, finished with a shellfish foam	Tempura prawns with salt and pepper squid - 8.95 Crunchy fried prawns, wasabi miso sauce, Sriracha	

MAINS

The Ivy shepherd's pie - 13.95 Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash	Salmon and smoked haddock fish cake - 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	Roast butternut squash with grains - 13.25 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing	Fish & chips - 14.95 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
Roasted half chicken - 16.50 Off the bone with crispy skin, smoked aubergine purée, tomatoes, peppers and a Moroccan sauce	Keralan sweet potato curry - 14.50 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	Roast fillet of salmon - 15.95 Sprouting broccoli, Champagne and caper cream sauce	Chicken Milanese - 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

MARKET SPECIAL MP

Of the day

Blackened cod fillet - 17.50 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
The Ivy vegetarian shepherd's pie - 13.95 Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce
Aromatic duck curry - 17.95 Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice
Iberico pork - 21.95 Roasted pork cutlet with cep butter, creamed potato, baked apple and Calvados cream sauce

STEAKS

Sirloin 8oz/227g - 23.95 21 day Himalayan Salt Wall dry-aged
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 - 2.95 each
- Wild mushroom • Truffled red wine jus - 3.95 each

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25	Truffle and Parmesan chips	4.75	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Sprouting broccoli, miso butter, sesame and chilli	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
		Jasmine rice with toasted sesame	3.50	Thick cut chips	3.95

SANDWICHES

Available until 5pm

Halloumi open sandwich Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	11.95
Prawn and avocado open sandwich Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	12.95
Roast beef sandwich Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	15.95
The Ivy hamburger Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips	14.50

Add West Country Cheddar - 1.95

AFTERNOON TEA

3pm - 5pm

Cream Tea - 7.95 Freshly baked fruit scones, Dorset clotted cream and strawberry preserve <i>Includes a choice of teas, infusions or coffees</i>
Afternoon Tea - 19.75 <i>Savouries</i> Truffled chicken brioche roll Marinated cucumber and dill finger sandwich on basil bread Smoked salmon on beetroot bread with cream cheese and chives
<i>Sweet</i> Warm fruit scones with Dorset clotted cream and strawberry preserve Raspberry Tarte Tropézienne Potted chocolate and caramel Blackberry and Champagne trifle <i>Includes a choice of teas, infusions or coffees</i>
Champagne Afternoon Tea - 28.50 Afternoon tea with a glass of Champagne <i>Includes a choice of teas, infusions or coffees</i>

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

Vegetarian and vegan menu available on request.

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.