

SPARKLING

	<i>125ml</i>
Prosecco, BisoI, Jeio, Veneto, Italy	7.75
The Ivy Collection Champagne, Champagne, France	10.95
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 take on a classic Kir Royale cocktail	11.95
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	9.50
Peach Bellini Peach pulp and Prosecco	8.95
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.95
The Ivy VLS Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.75
Elixir Di Lunga Vita Amaro Montenegro, Pampelle Grapefruit Aperitif, Italicus Bergamot Liqueur, fresh basil and Prosecco	9.75
Virgin Spritz Seedlip Grove 42, Aecorn Bitter Aperitif and Fever-Tree Italian Blood Orange 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	10.50
Pink G&T Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.95
Blood Orange G&T Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	10.50
Rhubarb & Raspberry G&C 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	9.95
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

FESTIVE COCKTAILS

Gingerbread Manhattan Maker's Mark Bourbon stirred with Lillet Blanc and Lillet Rouge and a gingerbread spice syrup	9.75
Tokyo Snow Winter spices shaken with Haku Japanese Vodka and cranberry juice	9.95
Cognac Mulled Wine A hot blend of red wine, Courvoisier VSOP Cognac, winter spices, cinnamon and orange	9.95

BRUNCH MENU

Crab and chilli gougères White crab cheese puffs	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
6.95	5.95	3.75	3.50	5.95	4.25

STARTERS

Roast pumpkin soup – 7.50 Creamed pumpkin with truffle ricotta, pine nuts and crispy sage	Seared Atlantic scallops – 12.95 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	Steak tartare – 10.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Crispy duck salad – 9.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
Twice-baked cheese soufflé – 9.25 Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle	The Ivy Cure smoked salmon and crab – 12.75 A quenelle of crab and dill cream, lemon, and dark rye bread	Beetroot carpaccio – 8.50 Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts	Yellowfin tuna carpaccio – 10.95 Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna
	Tempura prawns with salt and pepper squid – 10.95 Crunchy fried prawns, wasabi miso sauce, Sriracha	Beef tortellini – 9.50 Braised beef, mushroom purée, Parmesan foam and crispy shallots	

MAINS

Eggs Benedict and chips – 12.95 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	Eggs Royale and chips – 14.50 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	Avocado Benedict and chips – 11.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips
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The Ivy shepherd's pie – 14.95

Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and truffle sauce

Sole meunière – 23.95

Whole lemon sole, beurre noisette, lemon, caper and parsley

Chicken Milanese – 17.95

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

Roast butternut squash with cranberries – 14.50

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

Roast fillet of salmon – 18.50

Cracked durum wheat, avocado houmous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce

STEAKS

Sirloin 8oz/227g – 26.95
21 day Himalayan Salt Wall dry-aged, UK

Fillet of beef 7oz/198g – 32.00
Succulent, prime centre cut, grass-fed

Côte de boeuf 12oz/340g – 32.50
21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

Steak tartare – 19.75
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Fillet of beef with lobster – 35.95
Creamed truffle mash and lobster hollandaise

SAUCES

• *Béarnaise* • *Green peppercorn* • *Hollandaise*
• *Red wine sauce* • *Wild mushroom*
2.95 each

• *Truffle sauce* • *Lobster hollandaise*
4.50 each

Vegetarian and vegan menu available on request.

SIDES

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

LUXURY FESTIVE

SPECIALS

The Ivy Collection Champagne (125ml) with truffle and cheese gougères – 13.95

Duck liver parfait – 10.50
Caramelised hazelnuts, truffle, redcurrant chutney, toasted brioche

Lobster and prawn cocktail – 15.95
Chilled lobster and prawn cocktail with baby gem, tomatoes and Marie Rose sauce

Laverstoke Park Farm buffalo mozzarella – 10.95
Crispy artichokes, pear and truffle honey

Goose shepherd's pie – 19.50
Confit goose shepherd's pie with pigs in blankets, creamed mash potatoes and a cranberry sauce

Turbot meunière – 36.50
Whole turbot, beurre noisette, lemon, capers and Brussels sprout leaves

Pumpkin and chestnut risotto – 18.50
Grilled goat's cheese, sage, watercress and gold leaf

Brussels sprouts with chestnuts – 4.50

Parsnip and carrot baton fries – 3.95

Christmas pudding – 8.50
Steamed Christmas pudding with almonds, redcurrants and brandy cream

Colston Bassett Stilton – 15.95
With 10yr Tawny Port (100ml), chutney, grapes and crackers

Creme brûlée with cinnamon berry compote – 8.50
Classic set vanilla custard with a caramelised sugar crust and Winter berry compote

Warm mini mince pies – 4.50
Hazelnut and brandy cream

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