

SPARKLING

PROSECCO, BISOL , Jeio, Veneto, Italy	125ML 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	12.50
Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
SCRUMPERS SPECIAL	9.95
Hendrick's Gin, 30&40 Double Jus Cider Brandy Liqueur, lemon, apple, cucumber & Fever-Tree Ginger Beer	
PEACH BELLINI	8.95
Peach pulp and Prosecco	
APEROL SPRITZ	9.95
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
PALOMA SPRITZ	10.85
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	
ORANGE & BERGAMOT SPRITZ	11.95
Grey Goose L'Orange Vodka and Italicus Rosolio Bergamot liqueur combine beautifully with Prosecco in a fresh citrus Spritz	
PASSIONATE SPRITZ	10.95
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	
GIN & TONIC SELECTION	
THE IVY SPECIAL G&T	10.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
PINK G&T	9.95
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	
BLOOD ORANGE G&T	10.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
RHUBARB & RASPBERRY G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
HEMINGWAY G&T	9.95
Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
BLACK FOREST G&T	12.75
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
SINGLE ESTATE G&T	10.95
A classic, premium G&T served with Ramsbury Single Estate Gin from the heart of Wiltshire, Fever-Tree Naturally Light Tonic Water and finished with apple & lime	
ELDERFLOWER G&T	10.95
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil	

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

SPICED GREEN OLIVES 3.75 Gordal olives with chilli, coriander and lemon	TRUFFLE ARANCINI 5.95 Fried Arborio rice balls with truffle cheese	SALT-CRUSTED SOURDOUGH BREAD 4.25 With salted butter	HONEY GLAZED ALMONDS 3.50 Rosemary and sea salt	ZUCCHINI FRITTI 5.95 Crispy courgette fries with lemon, chilli and mint yoghurt
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STARTERS

WHITE ONION AND TRUFFLE SOUP 6.95 Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps	THE IVY CURE SMOKED SALMON 10.50 Black pepper, lemon and dark rye bread	SALT AND PEPPER SQUID 9.50 Wasabi and miso mayonnaise, Sriracha, Szechuan salt, coriander and lime	ROASTED SCALLOPS 12.50 Aligot potato, crispy prosciutto, tomato, red pepper, capers and red wine sauce
TEMPURA PRAWNS 10.95 Yuzu pickled mooli and kohlrabi with sesame seeds, kimchi sauce	DUCK LIVER MANDARIN PARFAIT 8.95 Orange chutney and toasted brioche	STEAK TARTARE 9.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	TRUFFLED WILD MUSHROOMS 9.50 Potato rösti, creamed mushroom, fried quail's egg and grated truffle
TWICE-BAKED CHEESE SOUFFLÉ 8.75 Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce	LAVERSTOKE PARK FARM BUFFALO MOZZARELLA 9.25 San Marzanino tomatoes, sun-dried peppers, black olives, green pesto and pine nuts	PRAWN COCKTAIL 11.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	CRISPY DUCK SALAD 8.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

MAINS

AROMATIC DUCK CURRY 17.95 Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice	ROAST SALMON FILLET 17.25 Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce	ROAST BUTTERNUT SQUASH WITH GRAINS 15.50 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce, coriander dressing	BLACKENED COD FILLET 17.95 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	LOBSTER LINGUINE 29.95 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion
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THE IVY CLASSICS

CHICKEN MILANESE 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	FISH & CHIPS 14.75 Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce	THE IVY SHEPHERD'S PIE 14.50 Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash	STEAK TARTARE 19.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	SALMON AND SMOKED HADDOCK FISH CAKE 14.75 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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ROASTS & GRILL

THE IVY HAMBURGER 14.25 Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips Add West Country Cheddar - 1.95 Add pancetta - 2.75	FILLET OF BEEF 7oz/198g 29.95 Succulent, prime centre cut, grass-fed	MINUTE STEAK 16.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
GRILLED SEA BASS 23.95 Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce	RIB-EYE ON THE BONE 12oz/340g 32.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	CHARGRILLED HALLOUMI 14.75 Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce
THE IVY RABBIT AND LANGOUSTINE PIE 17.50 Parisienne carrots with a tarragon cream sauce, watercress and a puff pastry crust	SIRLOIN STEAK 8oz/227g 25.95 21 day Himalayan Salt Wall dry-aged	BRAISED PORK CHEEKS 17.95 Slow-cooked cheeks with creamed potatoes, sugar snaps, watercress, horseradish and wholegrain mustard sauce
	SAUCES 2.95 EACH Béarnaise Hollandaise Red wine sauce Peppercorn sauce Wild mushroom	

FISH OF THE DAY

San Marzanino tomato and basil salad with Pedro Ximénez dressing 3.95	Green beans and roasted almonds 4.25	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 3.95
Truffle and Parmesan chips 5.25	Jasmine rice with toasted coconut and coriander 3.50	Extra virgin olive oil mashed potato 3.95
Green leaf salad with mixed herbs 3.50	Thick cut chips 3.95	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.25
Sprouting broccoli, lemon oil and sea salt 4.50	Peas, sugar snaps and baby shoots 3.75	

DAILY MARKET SPECIALS

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.

DESSERTS

TRINITY COLLEGE BURNT CREAM 6.95 Classic set vanilla custard with a caramelised sugar crust	APPLE TART FINE 8.95 Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)
FROZEN BERRIES 7.50 Mixed berries with yoghurt sorbet and warm white chocolate sauce	CHOCOLATE BOMBE 8.95 Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce
STICKY TOFFEE PUDDING 8.25 Salted caramel sauce, dates, clotted cream and gold flakes	

AFTERNOON TEA

3pm - 5pm

CREAM TEA - 8.50

Freshly baked fruit scones, clotted cream and strawberry preserve

Includes a choice of teas, infusions or coffees

WONDERLAND AFTERNOON TEA - 26.95

SAVOURIES

The Ivy Cure smoked salmon and cream cheese finger sandwich
Grilled chicken and truffle mayonnaise brioche roll
Pickled cucumber, courgette and basil double decker

SCONES

Warm fruited scones with clotted cream, fresh strawberries and strawberry preserve

SWEET

Red velvet raspberry Queen cake
"Eat me" almond and lavender macaroon
Two of hearts chocolate shortbread slice
Green wonderland juice bottle
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA - 35.95

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

SET MENU

Available Monday - Friday
Please ask your server or visit our website for more details