

SPARKLING

	<i>125ML</i>
PROSECCO, BISOL, <i>Jeio, Veneto, Italy</i>	7.75
THE IVY COLLECTION CHAMPAGNE, <i>Champagne, France</i>	10.95
VEUVE CLICQUOT YELLOW LABEL, <i>Champagne, France</i>	13.95
NYETIMBER CLASSIC CUVÉE, <i>West Sussex, England</i>	14.25
VEUVE CLICQUOT ROSÉ, <i>Champagne, France</i>	16.50

THIRST QUENCHERS

THE IVY ROYALE	11.95
Our signature take on a classic Kir Royale cocktail	
POMME SPRITZ	8.95
A simple, refreshing, low alcohol, low calorie mix of 30 & 40 Double Jus Cider Apple Liqueur with Fever-Tree White Grape & Apricot Soda	
PEACH BELLINI	8.95
Peach pulp and Prosecco	
APEROL SPRITZ	9.95
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
THE IVY VLS	9.75
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
ELIXIR DI LUNGA	9.75
Vita Amaro Montenegro, Pampelle Grapefruit Aperitif, Italicus Bergamot Liqueur, fresh basil and Prosecco	
PASSIONATE SPRITZ	9.95
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 Beefeater 24 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	
THE PILLARS OF MILAN	10.75
Campari Aperitivo, Four Pillars Bloody Shiraz Gin, fresh rosemary, Nocellera olives & Fever-Tree Indian Tonic	

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 3.50 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	SALTED SMOKED ALMONDS 3.25 Hickory smoked and lightly spiced	ZUCCHINI FRITTI 5.95 Crispy courgette fries with lemon, chilli and mint yoghurt
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STARTERS

ROAST PUMPKIN SOUP 6.75 Creamed pumpkin with truffle ricotta, pine nuts and crispy sage	THE IVY CURE SMOKED SALMON 9.95 Black pepper, lemon, and dark rye bread	TWICE-BAKED CHEESE SOUFFLÉ 8.50 Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle	PRAWN COCKTAIL 10.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
CRISPY DUCK SALAD 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	STEAK TARTARE 9.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	SEARED ATLANTIC SCALLOPS 11.95 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	YELLOWFIN TUNA CARPACCIO 9.95 Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna
TEMPURA PRAWNS WITH SALT AND PEPPER SQUID 9.50 Crunchy fried prawns, wasabi miso sauce, Sriracha	LAVERSTOKE PARK FARM BUFFALO MOZZARELLA 9.25 Crispy artichokes, pear and truffle honey	DUCK LIVER PARFAIT 8.25 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	BEETROOT CARPACCIO 7.50 Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts

MAINS

AROMATIC DUCK CURRY 17.95 Coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice	LOBSTER LINGUINE 29.95 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	SOLE MEUNIÈRE 19.95 Whole lemon sole, beurre noisette, lemon, caper and parsley
ROAST BUTTERNUT SQUASH WITH GRAINS 13.50 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing	KERALAN SWEET POTATO CURRY 14.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	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

THE IVY CLASSICS

CHICKEN MILANESE 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	FISH & CHIPS 14.50 Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce	THE IVY SHEPHERD'S PIE 13.95 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 14.25 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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ROASTS & GRILL

THE IVY HAMBURGER 13.95 Chargrilled in a potato 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	ROAST FILLET OF SALMON 16.95 Cracked durum wheat, avocado houmous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce
ROAST CHICKEN 15.95 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	VEAL RIB-EYE 24.95 Grilled veal steak with pommes aligot, crispy prosciutto, tomato and red pepper, sage leaves, red wine sauce	MINUTE STEAK 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
	CÔTE DE BOEUF 12oz/340g 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	SIRLOIN 8oz/227g 24.95 21 day Himalayan Salt Wall dry-aged

SAUCES - 2.95 each Béarnaise | Green peppercorn | Hollandaise | Red wine sauce | Wild mushroom

SIDES

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	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	4.25
Green leaf salad with mixed herbs	3.25	Truffle mashed potato	4.50	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	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.

SEASONAL SPECIALS

COCKTAILS

ROYAL ENGLISH MULE 12.50 Ramsbury Single Estate English Vodka, ginger liqueur & lime juice topped with Fitz English Sparkling Wine
MOUNTAIN PEACH 10.95 Villa Ascenti Rosa Gin and RinQuinQuin peach liqueur shaken with peach purée, egg white and lemon juice
ANGELIC AMARETTI SOUR 6.95 Lyre's Non-alcoholic Amaretti shaken with lemon, egg white & sugar

WINE

	<i>125ML</i>	<i>175ML BOTTLE</i>
FITZ NV , <i>West Sussex, England</i>	9.95	57
Light bodied, crisp, fruity and fresh sparkling white wine from West Sussex		
CINSAULT, CABERNET SAUVIGNON, SYRAH, DOMAINE WARDY , <i>Bekaa Valley, Lebanon</i>	8.50	11.50 48
Fruity red with aromatic red berry notes and hints of pine and lavender		

SPECIALS

STARTER	ASIAN
SAUTÉED PRAWNS 9.50 Thai red curry and pak choi	MISO-GLAZED CHICKEN SALAD 13.95 Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce
SEASONAL SHEPHERD'S PIE	LIGHT
GAMEKEEPER'S PIE 17.50 Selected wild game, beef and lamb with swede and potato mash	CHARGRILLED HALLOUMI 13.95 Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh
MEAT	DESSERT
ROASTED LAMB RUMP 22.75 Butter beans, red peppers, sun-dried tomatoes, fried artichoke and pesto with red wine sauce	CHERRY CHEESECAKE 8.00 Vanilla cheesecake with clotted cream cherry ripple ice cream and cherry sauce
FISH	
THE IVY FISH PIE 21.95 Lobster, salmon, scallop, prawn with spinach and a puff pastry crust	

SET MENU

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