

SPARKLING

	<i>125ml</i>
Prosecco, BisoL, 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
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.75
Peach Bellini Peach pulp and Prosecco	8.75
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
The Ivy VLS Ketel One Citroen 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
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	9.75
Pink G&T Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.75
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.75
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
Classic Copper G&T A classic gin and tonic with the sublime Belgian Copperhead Gin. Known as "The Alchemist's Gin" as it was created by a former pharmacist. Served with Fever-Tree Mediterranean Tonic with juniper berries and orange zest. One for the purists	13.25

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

BRUNCH MENU

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
5.95	3.50	3.25	5.95	4.25

STARTERS

Garden pea soup – 6.25 Crushed peas, crispy tuile, coconut cream and edible flowers	Jackfruit and peanut bang bang salad – 7.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	Laverstoke Park Farm buffalo mozzarella – 8.95 Grapes, mint, parsley and hazelnuts	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 – 9.75 Black pepper, lemon, and dark rye bread	Tempura prawns with salt and pepper squid – 8.95 Crunchy fried prawns, wasabi miso sauce, Sriracha	Crab and apple salad – 11.95 Cucumber, watermelon, radish, edamame and coriander
	Steak tartare – 9.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Yellowfin tuna carpaccio – 9.95 Cucumber, baby basil with an apple, jalapeño and avocado sauce	The Ivy Cure smoked salmon and crab – 12.75 A quenelle of crab and dill cream, lemon, dark rye bread

MAINS

Eggs Benedict and chips – 11.50 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	Eggs Royale and chips – 12.95 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	Salmon and smoked haddock fish cake – 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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STEAKS

Sirloin 8oz/227g – 23.95 21 day Himalayan Salt Wall dry-aged, UK	Roast fillet of salmon – 16.50 Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon
Fillet of beef 7oz/198g – 29.95 Succulent, prime centre cut, grass-fed	The Ivy hamburger – 14.50 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Rib-eye on the bone 12oz/340g – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	<i>Add West Country Cheddar - 1.95</i> <i>Add pancetta - 2.75</i>
Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	Monkfish and prawn curry – 18.95 Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps
Steak tartare – 19.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	Grilled chicken salad – 14.75 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce

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

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	Green leaf salad with mixed herbs	3.25
Truffle and Parmesan chips	4.75	Jasmine rice with toasted sesame	3.50	Thick cut chips	3.95
		Truffle mashed potato	4.50		

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
Strawberry ice cream sundae Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	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
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
Vanilla Shakerato Espresso shaken with vanilla syrup, served in a martini glass	4.50